

# Mapo Tofu

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*Mapo tofu is a traditional Cantonese tofu dish made with minced pork and plenty of spices and flavourings. Serve as it is with a big salad or stir fried veggies.*

## Ingredients:

280g firm silken tofu  
150g minced pork  
2 tsp. minced ginger  
2 garlic cloves  
1 shallot  
2 tbsp. finely sliced spring onions  
2 tbsp. hydrated chopped Chinese mushrooms  
1 tbsp. finely chopped preserved Chinese radish  
1 tbsp. chilli sauce  
1 tbsp. yellow bean sauce  
1/2 tbsp. rice wine  
3 tbsp. water

1 tsp. salt  
1 tbsp. corn flour  
1 tbsp. oil

1 tbsp. soy sauce  
2 tsp. caster sugar  
Pinch each salt and white pepper  
1 tsp. chicken stock powder  
1 tsp. sesame oil

## Directions:

1. Combine minced pork, 1 tsp. salt and 1 tbsp. corn flour. Set to one side. Combine 1 tbsp. soy sauce, 2 tsp. sugar, salt, pepper, chicken stock powder and sesame oil in a bowl and set to one side.
2. Mince the garlic cloves and finely slice the shallot. Dice the tofu into squares.
3. Heat the oil in a large wok. Add the ginger, garlic, spring onions, hydrated mushrooms and radish. Stir and then add the minced pork. Stir fry, breaking up the pork with your spoon, then add the chilli sauce, yellow bean sauce and rice wine. Keep cooking and add the water and the soy and sesame oil mixture.
4. Bring to the boil, then add the tofu. Simmer for 4-5 minutes until tender. Serve immediately.

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