

Braised Pan-Fried Bean Curd Recipe

Ingredients:

1 square bean curd, sliced into thin rectangular slices
100 g plain (all purpose) flour
100 g cornflour (cornstarch)
125 ml cooking oil

Sauce:

60 ml light soy sauce
½ tablespoon sugar
1 tablespoon chili powder
1 teaspoon crushed garlic
2 teaspoons chopped scallion
1 tablespoon mirin
1 teaspoon roasted white sesame seeds

Method:

Coat bean curd slices with combined plain flour and cornflour mixture. Heat oil in a frying pan (skillet) and pan-fry bean curd slices on one side until golden brown then flip them over to fry the other side. Combine sauce ingredients and blend well. Pour sauce over hot bean curd pieces before serving.

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