

## Hong Siew Tofu Recipe

**Ingredients:** Serves 4

600g soft beancurd or tofu, cut in 3cm cubes  
6 cups vegetable oil  
150g Chinese roast pork or babi panggang, cut into bite-size pieces  
100g button mushrooms  
50g carrots, sliced  
50g young corn, each sliced into 2 diagonally  
50g snow peas  
5 cloves garlic, peeled and pounded  
½ teaspoon Chinese shrimp sauce or har cheong  
2 teaspoons Chinese yellow wine or hua teow jiu  
1½ cups chicken stock or water  
2 teaspoons sugar  
1 tablespoon oyster sauce  
½ teaspoon salt  
1 tablespoon corn flour mixed with 2 tablespoons water to form a paste

**Method:**

Deep-fry beancurd in very hot oil; drain and set aside. Remove all but 4 tablespoons of the oil and sauté garlic. Pour in shrimp sauce and fry for 1 minute, then add roast pork, button mushrooms, carrots and young corn; stir-fry for 3 minutes. Dribble yellow wine along the sides of the wok. Transfer mixture to a claypot. Add chicken stock, sugar, oyster sauce and salt and bring to the boil. Add snow peas and cook for 1 minute before adding the corn flour paste; stir well until boiling. Serve.

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