

## **Ma Po Tofu Recipe**

### **(Chinese Beancurd Recipe)**

#### **Ingredients:**

750 g soft or firm tofu, drained  
250 g minced beef or pork  
2 tablespoons dark soy sauce  
1½ tablespoons Chinese rice wine  
½ teaspoon roasted sesame oil  
2 teaspoons Szechuan peppercorns  
1 tablespoon oil  
2 scallions, finely chopped  
2 garlic cloves, finely chopped  
2 teaspoons finely chopped ginger  
1 tablespoon chili bean paste (toban jiang), or to taste  
250 ml chicken and meat stock  
1½ teaspoons corn flour  
1 scallion, trimmed and finely shredded

#### **Method:**

Cut the tofu into cubes. Place the meat in a bowl with 2 teaspoons of the soy sauce, 2 teaspoons of the rice wine and the sesame oil, and toss lightly. Dry-fry the peppercorns in a wok or pan until brown and aromatic, then crush lightly. Heat a wok over high heat, add the oil and heat until very hot. Stir-fry the meat until browned, mashing and chopping to separate the pieces. Remove the meat with a wire sieve or slotted spoon and heat the oil until any liquid from the meat has evaporated. Add the scallions, garlic and ginger and stir-fry for 10 seconds, or until fragrant. Add the chili bean paste and stir-fry for 5 seconds. Combine the stock with the remaining soy sauce and rice wine. Add to the wok, bring to the boil, then add the tofu and meat. Return to the boil, reduce the heat to medium and cook for 5 minutes, or until the sauce has reduced by a quarter. If you are using soft tofu, do not stir or it will break up. Combine the corn flour with enough water to make a paste, add to the sauce and simmer until thickened. Seasoned if necessary. Serve sprinkled with the scallions and Szechuan peppercorns.