

## Mapo Tofu Recipe

**Ingredients:** Serves 4

600g soft tofu

½ cup minced pork

1½ to 2 tablespoons hot chili soybean paste or dou ban jiang

2 cloves garlic, peeled and chopped

1 plant scallion, finely diced

3 tablespoons vegetable oil

3 tablespoons light soy sauce

1 tablespoon sweet soybean paste or tian mian jiang, optional

½ cup chicken stock

1 tablespoon corn flour; mixed with 1 tablespoon water to form a paste

2 to 4 teaspoons chili oil, optional

pinch of white pepper powder

dash of ground Sichuan pepper powder, optional

### **Method:**

Cut tofu into cubes. Drain off excess liquid through fine cloth or muslin. Heat oil in a wok; add the pork and stir-fry over high heat for ½ minute. Add hot chili soybean paste, garlic and ¾ of the scallions. Stir briefly before adding the tofu, soy sauce and the sweet soybean paste (optional).

Mix well. Pour in the chicken stock. Bring to the boil and simmer to reduce liquid. Add the corn flour paste and chili oil (optional) and stir well. Simmer for 2 to 3 minutes. Sprinkle pepper, Sichuan pepper (optional) and the rest of the scallion on top. Serve.

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