

Stewed Bean Curd Sheet Recipe

Ingredients: Serves 4

2 pieces firm tofu
2 shiitake mushrooms
3 stalks green scallions
2 eggs
4 pieces dried bean curd sheet

Seasonings A:

¼ teaspoon salt
2 teaspoons soy sauce
a little of sugar
½ teaspoon sesame oil

Seasonings B:

1 tablespoon light colored soy sauce
1 teaspoon sugar
⅔ cup water
a little of sesame oil

Method:

Cut off hard edges from tofu, then smash it to form a paste. Soak shiitake mushrooms to soft, then chop them finely. Blanch green scallions, remove and rinse cool. Chop them finely, then squeeze out excess water. Beat eggs, stir-fry to done. Mix four kinds of ingredient in a bowl with seasonings A well. Halve bean curd sheet, place 1 tablespoon of tofu mixture on, roll it up to a long roll. Tie it to form a knot shape. Make 8 knots. Heat 2 tablespoons of oil to fry tofu knots, fry until the bottom side get browned, add soy sauce, sugar and water in. Cover the lid, cook for 1-2 minutes. When the water is absorbed. Drizzle sesame oil in, remove to a plate.

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