

Stuffed Beancurd Puffs Recipe

Ingredients: Serves 4

10 bean curd puffs (tau pok), each about 7 x 7 cm
6 fresh red chilies, seeded, sliced and pounded until fine
100 g skinned peanuts (groundnuts), roasted and coarsely crushed

Sauce:

150 g palm sugar (gula melaka), chopped
2 tablespoons castor or superfine sugar
3 tablespoons dark soy sauce
1 teaspoon roasted dried shrimps paste (belachan)
1 tablespoon tamarind pulp (asam Jawa), mixed with 60 ml water and strained for juice

Filling:

1 cucumber, peeled if desired and julienne
100 g bean sprouts, tailed if desired and scalded
50 g yam bean (bangkuang), peeled and julienne

Method:

To prepare sauce, combine both sugars in a saucepan and cook over low heat until dissolved. Strain syrup into a clean saucepan and add all remaining ingredients. Simmer for 5 minutes or until sauce thickens. Remove from heat and set aside. Slit bean curd puffs horizontally on one side to make a pocket. Stuff with filling ingredients. Lightly grill stuffed bean curd puffs over charcoal heat until light brown, turning over once. Alternatively, pan-fry on an oiled griddle. Either leave whole or slice into quarters and place on a serving plate. Pour sauce over and top with desired amounts of pounded chilies and peanuts. Serve warm.

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