

Stuffed Deep-Fried Bean Curd Recipe

Ingredients:

300 g belly pork
1 tablespoon oil
2 cloves garlic, smashed
1 tablespoon sugar
2 tablespoons dark soy sauce
1 tablespoon light soy sauce
2 cups water
4 hard-boiled eggs
8 large-sized firm bean curd, from wet markets
1/2 cup oil
1 cucumber
2 fried fish cakes, from wet markets
2 spiced flour rolls, from yong tauhu stalls in wet markets
4 calamari, left whole
1 bunch coriander (cilantro) leaves, chopped

Chili Dip:

2 cups bottled garlic chili sauce
1 white onion, chopped
2 green chilies, sliced
Vinegar and sugar to taste

Method:

Heat 1 tablespoon oil in a medium-sized pot. Brown garlic and pork. Add dark soy sauce and sugar and allow to caramelize. Add light soy sauce and water and bring to the boil. Add hard-boiled eggs. Turn down fire to simmer pork till tender, about 20 minutes. Remove meat and eggs to cool. In the meantime, prepare the other ingredients. Heat another 4 tablespoons oil in a wok and brown the bean curd and the flour rolls. Drain on paper towels and set aside. Bring another pot of water to boil and cook calamari. Drain. Remove hard beak and spine. Dice cucumber, fish cakes, spiced flour rolls, calamari, belly pork and egg. Combine all the diced ingredients in a bowl. Cut the bean curd in half and cut a pocket along the cut side. Fill pocket with diced mixture. Garnish with coriander (cilantro) leaves and serve with the chili dip, drizzled with the braising sauce.