

Thai Stuffed Bean Curd Recipe

Ingredients: Serves 8

5 pieces Japanese Yu Zi Bean Curd
500g squid paste
2 tablespoons chopped coriander roots
1 tablespoon chopped red carrots

Sauce A ingredients:

50g shallots, peeled and shredded
50g garlic, peeled and shredded
30g bird's eye chili (shredded)
60g ginger (shredded)
2 lemon grass (shredded - use only the bottom white tender part)
4 tablespoons cooking oil

Sauce B ingredients:

80g tomato ketchup
80g chili ketchup
1 teaspoon salt
30g jam or honey
100g Thai sweet chili sauce
50g water

Method:

Combine coriander roots, carrots and squid paste. Mix well and set aside. Divide each piece bean curd in 2 equal lengths. Again divide into 4 lengthwise. Shave a hollow in each piece and stuff in the squid paste. Steam for 7 minutes. Heat cooking oil in wok. Deep fry stuffed bean curd until golden brown. Drain and drip dry. Put sauce ingredients A and B in a blender. Blend until well mixed. Bring to boil in wok over low heat. Dish out and serve with deep-fried bean curds.

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