唐山
TUNGSAN
FOOD INDUSTRIES PTE LTD

Mapo Tofu

Century old Sichuan Delicacy – the Mapo Tofu! Ready invented by a lady with pockmarks and her face in 1861!

Ingredients : (Servers: 3-4)

Cooking Oil	50g
Minced Meat (Chicken/Fish/Seafood)	100g
Tungsan/ Straits Story Mala Hot Pot Seasoning	50-80g
Water	70-100ml
Soft Beancurd / Silken Tofu / Firm/ Medium Tofu (cut into 1.5cm cubes or break it during cook)	500g

Garnishing:

Spring Onion (chopped)	Personal preferences
Coriander (chopped)	Personal preferences
Red Chilies (chopped)	2 pieces

Thickener:

Potato starch + Water	2-3g + 50g

COOKING METHOD

1. Add oil to wok, fry the minced meat till almost cooked, add in Mala Hot Pot Seasoning, stir fry till fragrance.
2. Add water, stir well, simmer for a while then add in tofu.
3. Add in potato starch slurry to thicken the sauce.

NOTES

1. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!

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麻婆豆腐

百年老四川美食——麻婆豆腐！1861 年，一位满脸麻子的女士发明了麻婆豆腐！

用料: (3-4 人份)

食用油	50 克
肉碎 (鸡肉/鱼肉/海鲜)	100 克
唐山/南洋之宝 麻辣香锅调味	50-80 克
水	70-100 毫升
嫩豆腐/滑豆腐/老豆腐/中等硬度豆腐 (切成 1.5 厘米的方块 或 在烹煮的过程将其弄碎)	500 克

点缀:

青葱 (切碎)	依个人喜好
芫荽 (切碎)	依个人喜好
红辣椒 (切碎)	2 条

勾芡:

马铃薯淀粉+水	2-3 克 + 50 毫升

煮法

1. 倒油热锅，先将入肉碎炒至八分熟，加入麻辣香锅调味，炒香。
2. 加水，炒匀，焖煮一会儿后加入豆腐。
3. 加入勾芡水勾芡。

备注

1. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料！