



## Mapo Tofu

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

### **Ingredients :** (Serves: 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
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### COOKING METHOD

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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

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



## 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
茺荳 (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
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### 煮法

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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

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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！