

Steamed Silken Tofu with Fresh Shitake Mushroom

Prep time: 15 minutes

Cooking time: 40 minutes

Serve: 2 people

Serving suggestion: steamed rice

Master stock:

Star anise 10g
Cinnamon stick 5g
Sichuan peppercorns 5g
Water 800ml
Light soy sauce 150ml
Dried chilli 10g
Dark caramelised sweet soy sauce 50ml
Brown sugar 50g
Dried shitake mushroom 50g
Fresh ginger 40g

Method:

-Put all of the above ingredients into a small soup pot and bring to boil in high heat then lower heat to simmer for about 25 minutes, remove residue, and is ready for later use.

Ingredients:

Silken tofu 200g
Fresh Shitake mushroom 50g (wash then slice)
Light soy sauce 10 ml
Bokchoy 60g (wash and cut)

Cooking Method:

-Place tofu on a plate, put sliced mushroom on top of tofu,
-steam tofu for about 10 minutes,
-remove steamed tofu from steamer,
-blanch bokchoy in boiling water with 1/2 TBS of fresh cooking oil for 20 seconds, and then remove from water and place bokchoy on a serving plate, placed steamed tofu on top of bokchoy,
-ladle Master stock on top of tofu, serve with steamed rice.