

Ma Po Tofu



Recipe by [Alvin Quah](#).

Ma Po Tofu

- 1 tsp **Szechuan peppercorns**
- 500g **silken tofu**
- Pinch of salt**
- 1 tbsp **peanut oil**
- 2 **garlic cloves**, crushed
- 1 **red chilli**, finely sliced
- 2cm **ginger**, cut into matchsticks
- 200g **mince black pig**
- 2 tbsp **chilli bean sauce** (or chilli paste in soya bean oil)
- 1 tsp **sugar**
- 1 tbsp **Shao Xing wine**
- 2 tbsp **dark soy sauce**
- 3 **green onions (eschallots)**, finely sliced
- 2 tsp **cornflour** mixed into a paste with 1 tbsp **water**



1. In a wok, dry fry peppercorns until aromatic. Cool and crush. Cut tofu into 2cm cubes, cover with boiling water and add the salt, and steep for 2 minutes. Drain well.
2. Heat the wok, add the oil then stirfry the garlic, chilli and ginger for 1 minute. Add the pork and stirfry for 2 minutes or until browned.
3. Add the chilli bean sauce, sugar, Sao Xing, soy sauce, chicken stock and most of the green onions and simmer for 2 minutes.
4. Add the drained beancurd and lower the hear to simmer for 3 minutes.
5. Stir in cornflour mixture until sauce thickens.
6. Scatter with pepper and remaining green onions and serve with steamed rice.

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