

Salt and Pepper Stuffed Tofu

Makes 4 servings

November

Aromatic Asian Flavors

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| 1 pkg (about 14 oz) | firm tofu |
| 8 oz | medium-size raw shrimp, peeled and deveined (or fish fillet) |
| 1 | egg white, beaten |
| ½ tsp | salt |
| 1/8 tsp | ground white pepper |
| ¼ cup | cornstarch (for dusting) |
| | cooking oil for deep frying |

Salt and pepper mixture:

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| 1 tsp | salt |
| ½ tsp | ground white pepper |
| ¼ tsp | Chinese five-spice powder |

1. Cut tofu into 8 equal pieces. Sandwich between 2 layers of paper towels to absorb excess water. Using a spoon, scoop out a bit in center of tofu to make a small indent.
2. To make the filling, finely chop shrimp (fish) and place in a bowl. Add egg white, salt, and pepper; mix in one direction until a paste forms. Stuff each piece of tofu with a spoonful of shrimp (fish) mixture. Dust the surface of each piece of tofu with cornstarch.
3. In a wok, stir-fry pan or 2-quart saucepan, pour oil to a depth of 2 inches and heat to 350°F. Add tofu and cook, a few pieces at a time, until golden and crisp, about 3 – 4 minutes. Lift out and drain on paper towels. Sprinkle salt and pepper mixture over fried tofu before serving.

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