

Scallops over Tofu with Black Bean Sauce

Makes 6 tofu squares

February 2025
Lunar New Year

½ pkg (about 7 oz) soft tofu
¼ cup chicken broth
1 teaspoon soy sauce

Black bean sauce:

2 teaspoons cooking oil
1 teaspoon minced garlic
1 teaspoon minced ginger
2 tablespoons salted black beans, rinsed and lightly crushed
1 teaspoon Chinese rice wine
½ teaspoon sugar
½ teaspoon soy sauce

6 sea scallops
½ teaspoon salt
¼ teaspoon white pepper
1 tablespoon cooking oil

Garnish:

1 tablespoon chopped green onions
Cilantro sprigs



1. Cut tofu into 1 ½" x 1 ½" x ½" squares.; drain. Place on a heat-proof plate and pour broth and soy sauce over tofu. Steam over medium-low heat until heated through, 5 - 7 minutes.
2. Prepare sauce: Heat a saucepan over high heat until hot; add cooking oil and swirl to coat bottom. Reduce heat to medium; add garlic, ginger and salted black beans. Stir and cook until fragrant, about 30 seconds. Add rice wine, sugar and soy sauce; stir and cook for 1 minute. Set aside and keep warm.
3. Pat dry scallops with a paper towel. Season with salt and white pepper. Heat a non-stick pan over high heat until hot; add oil, swirling to coat bottom. Add scallops and sear until golden brown on both sides, 3 – 5 minutes. When done, place a scallop on top of a tofu square. Top each scallop with some black bean sauce.
4. Garnish with green onions and cilantro before serving.