

Steamed Tofu with Fish Paste

(June)

Yield: 6 servings
Prep Time: 20 minutes
Cook Time: 12 minutes
Difficulty: Moderate

8 oz soft tofu
6 oz ground fish paste
1 egg
½ teaspoon sugar
1 teaspoon sea salt
1 teaspoon oyster-flavored sauce
1 tablespoon cornstarch mixed 1 tablespoon water

Dressing

1 tablespoon oyster-flavored sauce
1 teaspoon fish sauce
1 teaspoon sesame oil
1/4 teaspoon white pepper

1 tablespoon chopped green onion, for garnish

Squeeze tofu lightly to remove part of the liquid. Mix fish paste with egg, sugar, salt and oyster-flavored sauce. Mash the tofu and combine with fish paste mixture. Add cornstarch slurry; stir to mix well. Place mixture in a shallow bowl. Steam over medium-high heat until done, about 6 – 8 minutes. Drizzle dressing on top of steamed mixture. Sprinkle with green onion.

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