Chilli bean tofu



About 20 minutes · Serves 2

Ingredients

- 400 g firm tofu, drained and cubed
- 1 tbsp Tian Fu chilli bean paste
- 100 g mushrooms, finely chopped
- 2 garlic cloves, minced; 1 tsp grated ginger; 1 tbsp cooking oil
- 150 ml water; 1 tsp cornflour mixed with 1 tbsp water; 1 spring onion, sliced

Method

1. Heat the oil. Cook the mushrooms for 3–4 minutes, then stir in garlic, ginger and chilli bean paste for 30 seconds.

2. Add the water and tofu. Bring to a gentle simmer and cook for 6–8 minutes, turning the tofu carefully.

3. Stir the cornflour mixture again, add to the pan and simmer until lightly thickened. Finish with spring onion and serve with rice.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili bean paste

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.