Fermented bean curd vegetable dip

About 5 minutes · Sauce for 2



Ingredients

- 1 cube Tian Fu sesame oil fermented bean curd; 1 tsp liquid from the jar
- 1–2 tbsp warm water; 1 tsp rice vinegar
- ½ tsp sugar, optional

Method

1. Mash the bean curd and jar liquid together with a fork.
2. Stir in the warm water gradually, then add the rice vinegar.
3. Taste before adding any sugar. Thin with water as needed and serve with vegetables or crispy tofu.

Mix just before serving. Adjust water, acidity and heat to taste.

Made with Tian Fu



Sesame oil fermented bean curd

180g / 6oz.



Sesame oil chili bean curd

180g / 6oz.

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