

Mapo Tofu

Itsi Weinstock - adapted from Serious Eats

December 22, 2019

Cooking 1

1. To make stock, place 2 **dried shitakes** and 5cm of **kombu** in a pot with 250mL of cold water. Bring to a simmer, then pour into a bowl.

Preparation 1

1. Dice 100 g **button mushrooms** into half cm pieces. Squeeze out liquid of hydrated shitakes, and dice similarly (add later if not fully hydrated yet).

Cooking 2

2. Put **mushrooms** with a splash of water in the bottom of a large wok or pot on high heat. Cook until the water is expelled (5 minutes).

Preparation 2

2. Grind 1tbsp **sichuan pepper**, and combine half with 2 **dried chillis**.
3. **Aromatics group:**
 - 3 cloves **garlic** - grated
 - 1 tbsp **ginger** - grated
 - 4 **spring onion whites** - finely chopped (reserve green)
 - 12 **chives** - cut in 1cm segments
 - 3 tbsp **yacai** - minced

Cooking 3

3. Add 100mL **cooking oil** to the mushrooms and fry until they are extremely browned and crispy.

Preparation 3

4. To the stock add 1tsp **chinese vinegar** and 1tsp **soy sauce**.
5. Cut **tofu** into desired cube thickness.

Cooking 4

4. Add 2 tbsp **doubanjiang** and stir until the oil turns red.
5. Add **spices** and cook until fragrant (10 seconds).
6. Add **aromatics** and stir fry until fragrant (30 seconds).
7. Pour in 2 tbsp **shaoxing wine** and cook off the alcohol (1-2 minutes).
8. Add **tofu** and **stock**. Bring to a simmer.
9. Stir 1 tsp **corn starch** into 50mL water, then add. Simmer, stirring constantly, until lightly thickened and reduced to desired texture. Be careful with with fragile tofu.
10. Add remaining **sichuan pepper**, **spring onion whites** and 1 tsp **sesame oil**.
11. Adjust with **soy sauce**, **vinegar**, **msg** and **chili powder**.

Servings: 3

Ingredients:

1 large block	medium/firm silken tofu
100 g	button mushroom
3 cloves	garlic
1 tbsp	ginger
4 stalks	green onion
12 pieces	chinese/regular chives
2 tbsp	doubanjiang
3 tbsp	yacai
2	dried shitake mushroom
5 cm	kombu
1 tsp	cornstarch
2 tbsp	shaoxing wine
1 tsp	chinese vinegar
1 tsp	soy sauce
2 tbsp	sichuan pepper
2 pieces	dried chilli
1 tsp	sesame oil