



BEEF MAPO TOFU

Chinese Bun, Coriander

(Serves 2) EASY ★★☆☆ TIME: 30mins



INGREDIENTS

Medium Firm Tofu	400gm
Salt	
Corn Oil	2 tbsp
Beef, minced	200gm
Young Ginger, minced	10gm
Garlic, chopped	10gm
Szechuan	50gm
Chilli Bean Paste	
Chilli Powder	10gm
Vegetable Broth	500ml
Cornstarch, mixed with water 2 tbsp cornstarch + 3 tbsp water	
Spring Onion, chopped	1 sprig
Coriander, chopped	1 sprig
Chinese Bun	6 pcs

METHOD

1. Cut tofu into 2.5cm / 1 inch cubes. Gently slide the cubes into a pot filled with cold water. Add salt. Bring water to a boil then simmer for a further 2-3 minutes. Drain and set aside.
2. Heat up corn oil in a wok. Add ginger then leave to sizzle for 10 seconds. Add minced beef and stir fry until meat turns a pale colour.
3. Stir in chilli bean paste, chilli powder and garlic. Fry till fragrant.
4. Pour in vegetable broth then bring to a boil. Gently slide in drained tofu. Leave to boil (uncovered) until the volume of the liquid reduces by one third.
5. Pour half of the starch & water mixture into the wok (stir well beforehand). Leave to boil for 10 seconds or so. Add the remaining half. Remove wok from the heat when the sauce is thickened.
6. Sprinkle with spring onion and coriander. Serve hot with steamed Chinese buns.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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