

Mapo Dofu

Serves 1 | Active Time: 40 minutes | Total Time: 40 minutes

Swick

Chef's Notes

The dried hot red chiles are optional and can be added for more heat. Add them whole, in smaller pieces, or ground. With smaller pieces there will be greater surface area and the sauce will be hotter. Consider Sichuanese chiles or chile japonese or chile arbol.

Doubanjiang is spicy broad bean paste and is also spelled toban djan.

Step 1: Preparing the Aromatic Base

- 2 tbsp (30 ml) oil
- 1 1/2 tbsp (25 ml) doubanjiang
- 1 tbsp (15 ml) fermented black beans
- 2 each dried hot red chiles (optional)
- 2 tsp (10 ml) garlic, minced
- 1 tbsp (15 ml) ginger, grated
- 6 oz (170 g) shiitake, sliced
- 2 tsp (10 ml) soy sauce
- 1 tsp (5 ml) toasted sesame oil

Heat a pan and add the oil. Add the doubanjiang and stir-fry for 30 seconds, until the oil is red. Add the fermented black beans and dried chiles and stir-fry for 30 seconds, until aromatic.

Add the garlic, ginger, shiitake, soy sauce, and sesame oil and stir well.

Step 2: Adding the Tofu

- 1 pint (450 ml) Chinese stock
- 1 lb (450 g) soft or medium tofu, cut into 1" cubes
- 4 each green onions, sliced
- 1 tbsp (15 ml) cornstarch mixed with 3 tbsp (45 ml) cold water
- Salt (to taste)
- 1/2 tsp (2 1/2 ml) Sichuan pepper, ground
- 1 each sliced green onion for garnish

Add the stock and tofu cubes. Be careful not to break up the tofu cubes. Simmer for 5 min, until the tofu absorbs the flavors of the sauce.

Add the green onions and gently stir in. Add the cornstarch slurry, mixing well, until the sauce thickens and clings to the tofu.

Adjust the consistency with stock and adjust the seasoning with salt, as needed.

Transfer to a serving bowl and sprinkle with Sichuan pepper and garnish with green onions.