

## 蓮花廚房 The Lotus Kitchen

### 香辣豆腐 Hot & Spicy Tofu

Materials		材 料	
Soft Tofu	嫩豆腐	1 box	一盒
Cilantro	香 菜	a little	少許
Green onion	綠 蔥	1 piece	一 枝
Starch	芡 粉	½ tea spoon	½ 茶匙
Hot water	熱 水	1/3 cup	三分之一杯
Cooking oil	沙 拉 油	2 table spoons	二湯匙
Soy sauce	醬 油	1 – 1½ table spoons	1 – 1½ 湯匙
Chilly sauce	辣椒醬	1 table spoon	一茶匙
Vegetarian seasoning	素食調味粉	1½ tea spoons	1½ 茶匙
Sugar	糖	1 tea spoon	一茶匙
Seasoned black bean	豆 豉	1 tea spoon	一茶匙
Red pepper seed	花椒粒	1 tea spoon	一茶匙
Black pepper	黑胡椒	a little	少 許



**Preparation:** Chop the tofu into small cubes (3/4 in) and the green onion into small pieces.

**Seasoning base:** Mix chilly sauce, soy sauce, vegetarian seasoning, and sugar in a saucer.

**Cook:** Heat the cooking oil in frying pan; add in the chopped green onion pieces, followed by the seasoned black beans, and the red pepper seeds; stir it. Add tofu cubes and stir lightly, then add 1/3 cup of water, turn the heat to medium. Add the seasoning base and cover the frying pan; stew it for 5-7 minutes. Apply light starch and turn the burner off. At this time, apply black pepper and cilantro. Place it in a plate and serve hot.

豆腐切小塊，綠蔥切花。醬油、辣椒醬、素食調味粉、及糖混拌均勻，備用。二湯匙沙拉油下鍋加熱，蔥花、豆豉下鍋爆香，將豆腐、水加入，並將拌好調味汁加入，轉小火燜煮 5-7 分鐘，關火、勾芡、依個人口味加入適量黑胡椒粉、香菜，即可起鍋上桌。