

Ma Po Tofu (麻婆豆腐)

Adapted from Chen Kenichi (via g-chef.com)

Ingredients	Method
<p>2 packages firm silken tofu canola oil 125 g lean minced pork (mince it yourself, <i>au couteau</i>, you lazy bum. It's only 125 g.)</p> <p>[A] AROMATICS</p> <p>2 green onions (white base only) 2 tsp sichuan peppercorns</p> <p>[B] SAUCES</p> <p>2 tbsp toban jan (豆瓣醬, chili bean sauce) 2 tbsp tenmen jan (甜麵醬, sweet bean sauce) 2 tbsp touchi jan (豆豉醬, fermented bean sauce)</p> <p>[C] STOCK</p> <p>2 tbsp chinese cooking wine 1 tbsp potato starch ¾ cup chicken stock</p> <p>[D] GARNISH</p> <p>2 green onions</p>	<p>Prep: Blanch tofu until firm, 2 minutes. Slice green onions on the bias until you reach the green part, then cut 1" slices of the green tips. Reserve wilted tips. If you're not sure of the quality of your stock, you should consider fortifying it. Place reserved wilted onion tips, dried shiitake mushroom, dried chinese dates, dried jujube, dried goji berry, and gelatin in a saucepan with stock (any of these can be omitted). Bloom gelatin 8 minutes without heat. Simmer stock until ready to use.</p> <p>Heat wok until it smokes. Pour a generous amount of oil down the side and swirl it around. Drain excess oil and discard. Stir-fry [A] until the aromatics begin to color and become fragrant. Add ground meat and cook until crisp. If water accumulates in the base of your wok, the temperature was too low; move the meat up the sides and reduce the liquid before continuing.</p> <p>Add [B] and continue to cook until the sauces form a caramel-like crust on the meat. Mix [C] off the heat to form a slurry, and then add to the stir-fry. Add tofu and simmer. Just before serving, add the 1" slices of green onion. Serve on a bed of Chinese rice and garnish with remaining onion.</p>