

# SPICY BRAISED TOFU





## SUSHI MA PO DOUFU: SPICY BRAISED TOFU WITH SHIITAKE MUSHROOMS AND PEANUTS

Preparation time: 15 minutes

Cooking time: 25 minutes

Serves: 4

1½ cups dried shiitake mushrooms  
1 cup dried black fungus (black wood ear)  
2 Tbsp canola oil  
1 tsp sesame oil  
1 brown onion, finely sliced  
4 cloves garlic, finely sliced  
6cm piece ginger, cut into fine batons  
1 cup Shaoshing Chinese cooking wine  
¼ cup black bean sauce

2 Tbsp chilli-bean sauce  
1 Tbsp light soy sauce  
1 Tbsp Chinkiang black vinegar  
2 tsp dried chilli in oil  
200g firm tofu, grated  
200g silken tofu  
½ cup dry roasted peanuts  
2 tsp ground Szechuan pepper  
sliced shallots and steamed rice, to serve

**1 Put** the mushrooms in a bowl and cover with boiling water, then set aside to cool completely. Chop the shiitake mushrooms finely, then cut the black fungus into pieces. Reserve with liquid.

**2 Pour** the oils into a large pan set over a moderate heat and fry the onion, garlic and ginger for 5 minutes, until softened. Add the chopped shiitakes and cook for a further 5 minutes.

**3 Pour** in the Shaoshing, sauces, vinegar and reserved mushroom liquid. Once simmering, mix in both types of tofu, peanuts and the Szechuan pepper, stirring to break up the silken tofu. Serve with sliced shallots and rice.