

Stuffed Tofu With Pork And Shrimp

Ingredients:

- Firm tofu, enough to cut 12 (2x2 inches) square pieces, approximately 500 grams or 1 package of tofu
- 130 grams minced pork
- 130 grams shrimp meat, minced
- ½ teaspoon salt
- ½ teaspoon sugar
- ½ teaspoon pepper powder
- 1 tablespoon rice wine or white wine
- 2 red chilies, remove seeds and finely chopped
- 3 cloves garlic, finely chopped

(* Prepare some lettuce leaves and chili sauce for serving, optional)

Steps:

- Mix everything except tofu in a large bowl. Set aside.
- Use a teaspoon, scoop a cavity in each piece of tofu to make space for fillings.
- Add tofu scraps that scooped out to the meat fillings, use a fork, mash and combine everything until finely mixed.
- Stuff meat fillings into the cavity of each tofu pieces.
- If there are excess meat fillings, make small meatballs out of it.
- Steam stuffed tofu pieces and meatballs (if any) for around 15 minutes or until cooked.
- Serve warm with chili sauce.
- Or put one piece stuffed tofu on lettuce leaf, add some chili sauce, wrap and serve.