

Steamed Tofu Stuffed With Shrimp Paste

Ingredients

16 oz Tofu
11 oz Shrimp (shelled, deveined)
1 Egg White
1/2 t Salt
1/4 t White Pepper
1/2 t Cornstarch
1 t Potato Starch
1 T Soy Sauce
1 t Sesame Oil
2 Green Onion (sliced)

Instructions

- 1.Fill a steamer with water on high until boiling.
- 2.Add shrimp, egg white, salt, cornstarch, 1 green onion, and white pepper to food processor. Pulse until a chunky paste forms. Place in fridge for 2 hours prior to using.
- 2.Drain tofu, cut it into 6 squares, hollow each one, sprinkle with potato flour on top. Fill with shrimp paste in each hole.
- 3.Arrange tofu on a plate and place in steamer to steam for 5 minutes.
- 4.Meanwhile, mix soy sauce with sesame oil and pour over stuffed tofu, sprinkle with 1 green onion. Serve immediately.