

# Tofu With Century Egg

## Ingredients

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- 10 oz Tofu (silken)
- 2 Preserved Duck Eggs (cut into 6 wedges each)
- 1 T Vegetable Oil
- 2 clv Garlic (minced)
- 2 Green Onions (chopped)
- 1 Red Chili (finely chopped)
- 1 T Soy Sauce
- 1 T Oyster Sauce
- 1/2 T Sesame Oil
- 1/2 T Rice Vinegar
- 1 t Sugar
- 2 T Cilantro (chopped)

## Instructions

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- 1.Carefully remove the silken tofu from its packaging and place it on a plate. Drain any excess liquid, and gently pat it with a paper towel to remove extra moisture. Place onto a serving plate then cut into squares.
- 2.Peel the century eggs and cut them into small, bite-sized pieces. Arrange them around or next to the tofu on the plate. Set aside.
- 3.In a small heatproof bowl, add the chopped spring onions, garlic, and chillies.
- 4.Heat the oil in a small pan until it just starts to smoke, then carefully pour it over the aromatics. This instantly cooks them, releasing their fragrance. Give everything a quick stir.
- 5.Add soy sauce, oyster sauce, sesame oil, rice vinegar, and sugar to the bowl with the aromatics

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and stir well to combine.

6.â€•Pour the aromatic sauce over the tofu and century eggs, ensuring everything is well coated. Sprinkle the cilantro on top and serve immediately.