

# Tofu Skin Rolls

## Ingredients

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1 lb Ground Pork	8 oz Shrimp (chopped)
4 oz Bamboo Shoots (chopped)	2 Green Onions (chopped)
1 Ginger (2-inch, grated, plus 1	teaspoon)
3 T Soy Sauce	1 1/4 t White Pepper
2 t Sesame Oil	2 t Rice Wine
1 Egg White	4 T Cornstarch
1 oz Wood Ears (soaked, chopped)	10 Bean Curd Skins (8x8 size)
2 T Vegetable Oil	2 clv Garlic (minced)
2 T Water	1 c Chicken Broth

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1. Place pork, shrimp, bamboo, green onions, 2-inch grated ginger, soy sauce, 1 teaspoon white pepper, sesame oil, 1 teaspoon rice wine, egg white, 3 tablespoons cornstarch, and wood ears in large bowl and mix well. Set aside.
2. Fill a sheet pan with warm water. Working with one beancurd skin at a time, place the sheet in the water. Let it soften then dry on a towel.
3. Place the beancurd on a cutting board and place 3 tablespoons of filling in the middle of the skin. Roll the beancurd skin over and fold the sides to form an envelope. Roll tightly into a cylinder roughly 2" wide and 4" long. Brush a little water on the edge to secure the roll. Repeat with remaining rolls.
4. In a large pan on medium heat, add 1 tablespoon oil. Fry beancurd skin rolls until golden. Remove and drain on a paper towel lined plate.
5. In a small pot add 1 tablespoon oil and saute garlic and ginger for a few seconds then add broth, 1 teaspoon rice wine, and 1/4 teaspoon white pepper. Allow it to come to a boil. In a small bowl add 1 tablespoon cornstarch and water and stir to combine. Add it to the sauce mixture to thicken. Cook until it becomes a sauce.
6. Arrange the rolls in a shallow dish, pour the sauce over and cover and steam over

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medium heat for 8 minutes. Take the dish out and serve immediately.