



Braised Tofu with Pureed Spinach and Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

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- 1 block tofu (medium or silken),
- 1cup chopped spinach, blanched
- 1.5oz bumashimeiji(honshimeiji) mushrooms

Sauce:

- 1/2cup water
- 2tsp oyster sauce
- 1tsp dark soya sauce
- 1tsp brown sugar

Instructions

Directions:

1. Place chopped spinach on top of tofu blocks and steam of 5 minutes (**Note:** drain off some moisture in the tofu after steaming)
2. Cut spinach topped tofu cut into serving size (and gently fry in hot oil till golden brown. Drain well, set aside
3. With a little oil, add mushroomms and fry.
4. Mix ingredient for sauce together and add to mushroom mixture, adjust amount of water (add more) if too salty (adjust to taste), then allow sauce to reduce
5. Add a little cornflur to thicken sauce, and pour over spinach tofu
6. Serve immediately