



Bean curd rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

Wrappers:

- 3 sheets of dried bean curd

Filling:

- 125 grams of ground pork
- 2 tablespoon of soy sauce
- 1/3 cup of grated carrot
- 2/3 cup of bean sprouts, blanched
- 2 dried shitake
- 1 teaspoon of five spice
- 1 clove of garlic, minced
- 1/2 of spring onion, sliced
- 1 teaspoon of potato starch

Sauce:

- 1 tablespoon of light soy sauce
- 1 teaspoon of sesame oil
- spring onion, sliced
- black sesame

Instructions

1. Blanch bean curd sheet about 1 minute and cut in half.
2. Pour over shitake with 1/2 cup of boiling water, keep them in water about 15

minutes.

3. Marinate meat in 1 tablespoon of soy sauce, about 30 minutes.
4. Chop bean sprouts and add to meat, add carrot, five spice, garlic, spring onion and potato starch.
5. Chop shitake and mix with the filling mixture.
6. Scoop 2 tablespoon of filling on each bean curd sheet half. Fold sides and roll up. Repeat with remaining sheets.
7. Arrange rolls in a steamer and steam 10 minutes.
8. Serve poured with soy sauce and sesame oil, sprinkled with spring onion and black sesame.