



Layered Tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 garlic clove finely chopped
- 1 block of firm tofu
- Cooking oil
- 50 gms of minced chicken
- 2 pieces of dried mushrooms
- 1 stalk of spring onion and coriander
- 1 tsp of light soy sauce
- 1 tsp of oyster sauce
- 1 tsp of cornstarch mixed with 2 tbsp of water
- pepper and salt to season

Instructions

1. Soak the dried mushrooms in hot water for 10mins. Then sliced into thin pieces.
2. Cut the tofu into 2 pieces, lengthwise. Dry on paper towel to absorb the water.
3. Heat the cooking oil and add pan fry the tofu on both sides till golden brown. Set aside.
4. Add a little oil to the pan and add the minced chicken and cook for 2 mins, add in the chopped garlicks and cook till they turn slightly brown.
5. Add in the sliced mushrooms.
6. Add light soy sauce and oyster sauce.
7. Season with pepper and salt
8. Add cornstarch mixture.
9. Place a portion of the cooked chicken and mushroom between the 2 layers of tofu and the remaining on top.

10. Garnish with spring onions and coriander.