



Steamed tofu stuffed with shrimp paste

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 package of soft tofu
- 300 grams of shrimps
- 1 egg white
- pinch of salt
- pinch of white pepper
- 1 teaspoon of potato starch

Marinate:

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

Instructions

1. Wash shrimps, cut out heads, remove shells and vein.
2. Mix shrimps, egg white, salt and white pepper in food processor.
3. Drain tofu, cut it into 6 squares, hollow each one, sprinkle with potato flour and fill with shrimp paste.
4. Arrange tofu on a plate and steam 5 minutes.
5. Mix soy sauce with sesame oil and pour over stuffed tofu, sprinkle with spring onion.
6. Serve.