

Çin Usulü Mapo Tofu

Authentic Sichuan Mapo Tofu recipe with silky tofu in spicy doubanjiang sauce. Ready in 30 minutes with ground beef and numbing Sichuan peppercorns.

12

HAZIRLIK DK

18

PIRME DK

30

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Çin Usulü Mapo Tofu

Malzemeler

- 500 g tofu
- 100 g ground beef
- 3 tbsp canola oil
- 1 tsp roasted sesame oil
- 1 tbsp soy sauce
- 450 ml water
- 3 clove garlic
- 5 scallion
- 6 slice fresh root ginger
- 1 tbsp corn starch
- 1 tsp granulated sugar
- 1 tsp salt
- 1 tsp black pepper
- 1 tbsp chili flakes

Yapılış

- Prepare the tofu**

Cut 500g soft tofu into 2cm (3/4-inch) cubes, handling gently to avoid breaking. Bring a large pot of water to boil over high heat, add 1 teaspoon salt, then add tofu cubes. Blanch for 2 minutes to firm slightly and remove excess moisture. Drain gently using a slotted spoon and set aside on paper towels.
- Mix the slurry**

Mix 1 tablespoon cornstarch with 3 tablespoons cold water in a small bowl, whisking until completely smooth with no lumps. Set this slurry aside.
- Prepare aromatics**

Mince 3 cloves garlic and 5g fresh ginger very finely. Cut 6 slices green onions into thin rounds, separating white and green parts.
- Cook the meat**

Heat a wok or large skillet over medium-high heat until very hot. Add 1 tablespoon oil and swirl to coat. Add 100g ground pork and stir-fry for 3-4 minutes, breaking it up with a spoon until browned and crispy with no pink remaining.

- 5 Push meat to one side of the wok. Add 1 tablespoon doubanjiang (fermented bean paste) to the empty space and fry for 1-2 minutes until the oil turns red and the paste becomes very fragrant.
- 6 Add minced garlic, ginger, and white parts of green onions to the wok. Stir everything together and cook for 30 seconds until very aromatic.
- 7 **Build the sauce**
Pour in 450ml chicken stock and bring to a vigorous boil. Add 1 teaspoon soy sauce, 1 teaspoon sugar, and 1 teaspoon chili oil. Reduce heat to medium and simmer for 2-3 minutes to meld flavors.
- 8 Gently slide blanched tofu cubes into the simmering sauce. Cook for 3-4 minutes, gently shaking the pan occasionally rather than stirring to avoid breaking the tofu.
- 9 **Finish and serve**
Stir the cornstarch slurry once more, then slowly drizzle it into the simmering sauce while gently stirring around the edges. Cook for 1 minute until the sauce thickens and becomes glossy.
- 10 Remove from heat and drizzle with 1 tablespoon sesame oil. Sprinkle ground Sichuan peppercorns and green parts of scallions over the top. Serve immediately with steamed rice.

?puçlar?

Briefly blanch tofu cubes in salted boiling water for 2 minutes before adding to the dish. This firms the texture slightly and helps prevent breaking during cooking while removing any residual bitterness.

Toast Sichuan peppercorns in a dry pan for 30 seconds until fragrant, then grind them fresh. Pre-ground peppercorns lose their numbing potency quickly and won't provide the authentic mala sensation.

Cook the doubanjiang in oil over medium-low heat until it releases its red color and becomes fragrant, about 2-3 minutes. This blooming process is crucial for developing the sauce's deep, complex flavor base.

Use a cornstarch slurry made with cold water or stock to thicken the sauce gradually. Add it slowly while stirring to avoid lumps and achieve the glossy, clingy consistency that properly coats the tofu.

Keep the heat at a gentle simmer once you add the tofu. Vigorous boiling will cause the delicate cubes to break apart and create a mushy texture instead of silky, intact pieces.

Finish with a drizzle of chili oil and fresh ground Sichuan peppercorns just before serving. This final addition provides aromatic top notes and visual appeal that elevate the dish's presentation.

Taste the sauce before adding salt, as both doubanjiang and fermented black beans contribute significant saltiness. The sodium levels can vary dramatically between brands, so always adjust seasoning at the end.