Tofu, Aubergine and Shiitake Mushroom Claypot in Chilli Black Bean Sauce

Ingredients:

- 200g Silken Tofu cut into 8-10 pieces (approx. half a packet)
- 1 tbsp Black Bean Sauce*
- 1 tsp Hot Bean Sauce*
- 1 medium Aubergine cut into approx. 6 pieces
- A handful of Shiitake mushrooms
- 1-2 Shallots, finely chopped (20g)
- 1 Red chilli, finely chopped (20g)
- 2 thumbs of Ginger, finely chopped (10g)
- 150ml Vegetable Stock
- · Corn Oil for cooking
- · Spring onion for garnish, finely chopped

Method:

- Deep fry the tofu and aubergine for just under a minute (approx 45-60 seconds) until the tofu turns golden brown in colour.
- 2. Heat a wok with some oil in it and fry the shallots, chill and ginger on high heat for about 15 seconds, until the ingredients become aromatic.
- 3. Add the blackbean sauce and hot bean sauce to the wok and stir together for 10 seconds.
- 4. Add the vegetable stock to the wok and then add the shiitake mushrooms and stir again.
- 5. Add the aubergine and tofu to the wok and simmer until the sauce reduces and thickens to the desired consistency (use potato or corn starch if required).
- 6. Serve hot in a clay pot or bowl.

7. Garnish with spring onion.

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