

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:

1. 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.