



HAKKA STUFFED TOFU PUFF

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Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.

INGREDIENTS

duck prosciutto, beef bresaola, dry shrimp, taro root, water chestnut, shittake, pearl onion, scallion, goose fat, and fish sauce.

Contains: shrimp, fish sauce



INSTRUCTIONS

- 1: **REMOVE** – stuffed tofu puffs from the sealed package.
- 2: **ADD** – 1/2 tablespoon pan-frying oil of your choice to medium size frying pan (ideally a flat bottom clay pot) over a medium heat.
- 3: **PLACE** – the stuffed tofu puffed with the open side down and pan-fry for about 3 minutes until browned and loosely sealed.
- 4: **TURN** – the stuffed tofu puffs with the open side up, let it stand on the frying pan (be careful not to prick the tofu puffs; you can use chopsticks or two spoons); turn heat to medium-high.
- 5: **(OPTIONAL) ADD** — a splash of Shaoxing cooking wine, rice wine, or dry sherry and let cook, stirring, for about 30 seconds until the wine aroma comes out.
- 6: **POUR** — ½ cup of chicken or vegetable stock to the frying pan (rising to half of the tofu puffs; substitute with fine water if you don't have stock), bring to a boil.
- 7: **COVER**— the frying pan with a lid and simmer for 15 minutes over lowest heat, or until the tofu puffs have plumped up and the liquid has become thick and reduced.
- 8: **TRANSFER** — to a serving plate or shallow dish, drizzling with the sauce in the pan.
- 9: **ENJOY!**

TARO ROOT PURÉE

INGREDIENTS

taro root, goose fat, sugar, mineral water and ginkgo nut.

Contains: ginkgo nut



INSTRUCTIONS

- 1: **ADD** — 3 cups of cold water to a pot and cover the pot with a lid.

- 2: **TURN** — heat to medium to high heat, bring the water to a boil.
- 3: **REMOVE** — the lid of the jar containing taro purée, and cover the jar with aluminium foil, seal tightly.
- 4: **PLACE** — parchment liner paper into the steam basket, put the jar into the basket and place the steam basket onto the pot.
- 5: **COVER** — the pot with a lid, let steam for at least 10 minutes, depending on the power of the stove. Adjust cooking time as needed. You want the taro purée to be steaming hot.
- 6: **REMOVE** — the jar from heat, let rest for 1 min and then remove the aluminium foil.
- 7: **(OPTIONAL) TRANSFER** — the taro purée to a large round shallow dish or several individual snack bowls, top the purée with ginkgo nuts.
- 8: **DEVOUR and ENJOY!** Full-bodied Oolong Tea or Black Tea makes a perfect companion.



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READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****