



Fried Tofu with Mushroom and Ginger Broth
Recipe by Sam Ciaravolo
Tested by Debbie Dalgliesh

Ingredients

Peanut oil, for deep frying
200g firm tofu, cut into 3cm dice
1 garlic clove, thinly sliced
5cm piece ginger, thinly sliced
1 bird's eye chilli, whole
8 shiitake mushrooms, sliced
2 coriander roots, reserve leaves to serve
2 green onions, cut into 5cm pieces
2 tbs soy
3 tbs Chinese rice wine
6 Szechuan peppercorns
2 star anise
300ml water
2 baby bok choy
Sesame oil

Method

1. Fill a saucepan two thirds full with peanut oil and place over a high heat until hot enough to deep fry. Fry the tofu in batches for 4-6 minutes or until golden. Drain on paper towel.
2. **For the broth:** combine the garlic, ginger, chilli, mushrooms, coriander root, green onions, soy, rice wine, peppercorns and star anise in a saucepan with the water and bring to a simmer over a medium heat. Allow to simmer for 8-10 minutes, add more water if required.
3. Fill a saucepan a third full of water, bring to the boil over a high heat, place a bamboo steamer over the saucepan, place the bok choy in the steamer and place the lid on, steam for 5-8 minutes or until cooked. Then drizzle with sesame oil.
4. Strain the broth, reserving the mushrooms.
5. To serve, place the bok choy in the centre of a serving bowl, pour over the broth, top with the tofu, mushrooms and coriander leaves to serve.