

Tofu Ngho Hiang

Deep Fried Beancurd Rolls 五香

*makes 30 rolls

Firm Tofu diced small	5kg
carrot, chopped	400g
water chestnuts, chopped	60
Chinese parsley, chopped	
Dry shitake mushroom	400g

3pcs bean curd skin , soften in water, wipe off the water, cut to half

light soy sauce	180ml
salt	40ml
Chinese five -spice powder	8tsp
White Pepper	
cornstarch/tapioca flour	2tbsp
water	1tbsp
Panko Crumbs as needed	

Method

1. Mix all ingredients in a mixing bowl except beancurd skin, mix thoroughly till thick paste. Set aside to marinate for 1hour or more.
2. Spoon meat mixture onto each sheet and wrap tightly and seal the end with some flour that mix with water.
3. Brush outside with egg wash then roll in panko crumbs.
4. Deep fry in hot cooking oil over medium low flame till golden brown.
5. Serve hot.

Picture of finished recipe below



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VEGETARIAN SPECIALTY FOOD

