



BEAN CURD WITH BAKED BEANS SPECIAL

INGREDIENTS

1 piece of diced soft bean curd,
150g minced beef
6 pieces of chopped tomatoes
3 stalks of sliced celery
3 pieces of sliced garlic
A pinch of salt, soy sauce
1 chilli sliced
1 can Ayam Brand Baked Beans in Tomato Sauce 230g



MARINADE

1 tablespoon corn flour
1 teaspoon sugar
1 teaspoon oil
1/2 teaspoon vinegar
1 tablespoon AYAM Light Soya Sauce



MARINADE

You need to marinate 2 different items for this recipe.

- 1- Sprinkle salt on top of the bean curd dices and marinate for 15 minutes. When it's time, dry the bean curd with some kitchen paper towel.
- 2- Pour the beef into marinade mixture. Mix well together and leave to marinate until you start the cooking.

Heat up some oil in a wok and deep fry the bean curd dices so that they will have a crunchy texture.

BLANCHING

Put a pot of water with some salt to boil and once boiling blanch the celery slices for about 1 minute and rinse directly with iced water to keep it green.

COOKING

Heat up our wok with a bit of oil and fry the garlic until fragrant. Then add in the minced beef and fry it for 2 minutes. Add in the chopped tomatoes and fry until cooked.

Toss in the fried bean curd and the celery. Mix them well together. Then, pour in baked beans and season with a bit of soy sauce.

PRESENTATION

Scoop the dish from the wok into a deep bowl and place a few piece of chopped coriander for decoration.