

# Be Inspired BY *Roberta!*

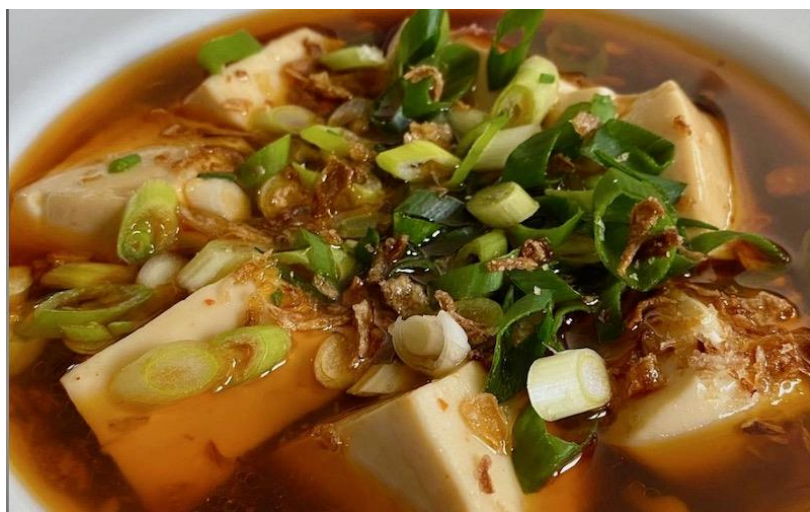
FOOD ~ WINE ~ TRAVEL



## Tofu Ria

Everyone loves this delicious light tofu dish, even the carnivores! In fact it is one of the most viewed videos on our YouTube channel and has been known to convert tofu haters! Best of all, unlike the Hainanese chicken rice, it's super quick so perfect for a simple mid-week dinner with steamed rice; add some stir-fried greens like the sambal kang kong link recipe if you're feeling energetic. Ideally remove the tofu from the fridge 30–60 minutes before cooking to bring it to room temperature, though this isn't essential if you're short on time.

**Serves 2 as a side dish or light meal**



### INGREDIENTS

- 300g block silken tofu
- 1 tablespoon deep-fried shallots
- 2 green onions, finely sliced
- Steamed rice, for serving

#### Ria Sauce

- 50ml vegetable oil
- 2 tablespoons soy sauce
- 1 tablespoon sweet chilli sauce
- 1 tablespoon Shaoxing rice wine
- 1 tablespoon oyster sauce
- 2 teaspoons hot chilli sauce
- 2 teaspoons Chinkiang black vinegar
- 1 teaspoon sesame oil

### METHOD

1. Make Ria Sauce: Combine all ingredients in a high-sided frying pan or saucepan that is large enough to hold the tofu (don't add tofu yet) and stir to combine well.
2. Sit tofu in the sauce.
3. Place over low heat and simmer for 5 minutes, spooning the sauce over the tofu occasionally.
4. Carefully remove tofu, in one piece, to a serving bowl; cut into 8 pieces.
5. Pour sauce over the top, sprinkle with deep-fried shallots and green onion and serve with steamed rice.