

## Steamed Beancurd with Minced Pork

### Ingredients:

- 1 piece soft beancurd (around 200 g)
- 100 g pork
- 1 Tbsp corn kernels

### Seasoning for pork:

- 1/2 tsp sugar
- 1/4 tsp salt
- few shakes of pepper
- 1 tsp cornflour
- 1 tsp light soya sauce
- 1 tsp wine

### Garnishing:

- a little sesame oil
- a little soya sauce
- diced spring onion
- a sprig of parsley

### Method:

1. Prepare the wok and tripod stand for steaming.
2. Wash and dice the spring onion.
3. Wash and dry the pork, then mince and season it.
4. Dry and crush the beancurd and mix with minced pork and the corn kernels.
5. Place the beancurd mixture onto a plate.
6. Steam the mixture for 10 minutes, until cooked.
7. Serve with sesame oil, light soya sauce, spring onion and parsley.