

Chen Kenichi Mapo Tofu (source: [video](#))

Ingredients

2 blocks (600-700g total) of Firm Tofu

1/3 lb Ground Pork

1 Negi (3-4 Green Onions), chopped

2 Tbsp Cooking Oil

Seasoning A

1 Garlic Clove, chopped

2 Tbsp Fermented Chili Bean Paste [Doubanjiang] 豆瓣酱

2 tsp Fermented Black Beans, chopped [Douchi] 豆豉

2 Tbsp Sweet Noodle Sauce [Tianmianjiang] 甜面酱

2 Tbsp Sichuan Chili Powder [Huajiao fen] 花椒粉

Seasoning B

1 1/4 cup Chicken Broth

2 Tbsp Sake

2 Tbsp Soy Sauce

Salt and Pepper to taste

2 Tbsp Chili Oil [Ra you] 辣油

Starch Paste (2 Tbsp Potato Starch or Cornstarch, and 1/4 cup Water)

Sichuan Peppercorn Oil, to taste [Huajiao you] 花椒油

a pinch of Sichuan Chili Powder

Instructions

1. Drain **tofu**, cut into 1/2" to 3/4" cubes. Mince **Garlic Clove**. Chop **Douchi**. Cut **Negi** lengthwise then chop into 1/4" pieces, place in water then drain using a colander.
2. Add **Cooking Oil** and **Ground Pork** to wok. Cook at **High Heat** until crispy and crumbled. Add **Seasoning A** and 1 Tbsp **Chili Oil** to wok, stir-fry until dark brown.
3. Add **Seasoning B** to the mixture, simmer on **Low Heat** for 1-2 minutes.
4. In a separate pot, add **Water**, **Tofu**, and a pinch of **Salt**. Bring to boil, cook until tofu is 'springy', drain using a colander, add drained tofu to the wok.
5. Bring wok back to **High Heat**, add **Negi**, slowly stir in **Starch Paste**
6. Remove from heat, stir in 1 Tbsp **Chili Oil**, and **Sichuan Peppercorn Oil**, to taste.
7. Transfer to serving dish, top with pinch of **Sichuan Chili Powder**