

# Hakka Style Chinese Stuffed Tofu

Yield: 4 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-salt-fish-recipe>

## Ingredients:

- 1 package soft tofu regular, or firm tofu
- 3 ounces ground pork
- 1 ounce salted fish or substitute 4 small anchovy filets, optional
- 1 teaspoon fresh ginger minced
- 2 teaspoons Shaoxing wine
- ground white pepper fresh, to taste
- 1/4 teaspoon salt
- 1 tablespoon corn starch
- 1 scallion
- 1 tablespoon oyster sauce
- 1 teaspoon mushroom soy sauce or dark
- 1 pound firm tofu 450g
- 3 ounces ground pork
- 1 ounce salted fish optional, or substitute 4 small anchovy filets
- 1 teaspoon fresh ginger minced
- 2 teaspoons Shaoxing wine
- 1/8 teaspoon white pepper
- 1/4 teaspoon salt
- 1 scallion
- 1 tablespoon oyster sauce
- 1 teaspoon dark soy sauce
- 1 tablespoon cornstarch

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 50 milligrams

4. Fat: 20 grams
5. Fiber: 3 grams
6. Protein: 35 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1680 milligrams
9. Sugar: 1 grams

---

Thank you for visiting our website. Hope you enjoy Hakka Style Chinese Stuffed Tofu above. You can see more 20 chinese salt fish recipe Elevate your taste buds! to get more great cooking ideas.