

# STEAMED STUFFED BEAN CAKES

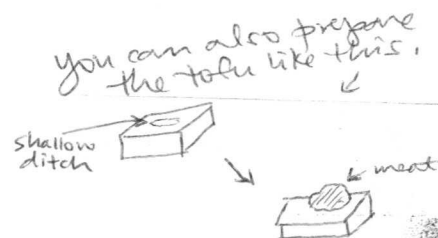
(Jing Yeung Dow Foo)

1. Prepare the stuffed bean cakes as described through step 6. Place in a shallow dish or pie plate.
2. Mash bean sauce to a paste. Add soy sauce, oyster sauce, sugar, and pepper and mix well.
3. Cover the bean cakes with the bean sauce mixture.
4. Drizzle oil over bean cakes.
5. Sprinkle green onion on top.
6. Steam for 15 minutes.

12 Stuffed Bean Cakes (preceding)

1 tbsp. bean sauce  
2 tsp. thin soy sauce  
1 tbsp. oyster sauce  
1/2 tsp. sugar  
dash of pepper  
1 1/2 tbsp. oil  
1 green onion, chopped

Serves 4



## STUFFED BEAN CAKES

(Yeung Dow Foo)

1/4 lb. medium-sized prawns in the shell  
8 small Chinese dried black mushrooms  
1/2 lb. ground lean pork  
1 green onion, chopped  
1 package (about 1 lb.) firm bean cake  
3 tbsp. oil

### Seasoning:

1/2 tsp. salt  
1/2 tsp. sugar  
1 tsp. thin soy sauce  
3/4 tsp. oyster sauce  
dash of pepper  
2 tsp. cornstarch

### Sauce:

1 tbsp. bean sauce  
1 tbsp. thin soy sauce  
1 tbsp. white wine  
2 tsp. sugar  
3/4 c. chicken stock

### Thickener:

2 tsp. cornstarch, mixed well with 2  
tsp. cold water

Serves 4

1. Shell, devein, wash, and drain prawns. Mince.
2. Boil mushrooms for 10 minutes in water to cover. Drain, rinse, and squeeze dry. Remove and discard stems. Chop into very fine pieces.
3. Place prawns, mushrooms, pork, and green onion on a chopping board. Chop and mix with a cleaver for about 30 strokes. (A food processor may be used for this step.) Place in a bowl.
4. Add seasoning ingredients to prawn mixture. Mix well.
5. Drain bean cake and cut into triangles approximately 3" on each side and 1/2" thick. (How you do this will depend on how the bean cake was cut before packaging. If the bean cake was cut into 4 pieces, the slices are usually already about 1/2" thick. Simply cut each slice in half on the diagonal. If the bean cake is in 2 pieces, cut it into 2 layers first, then proceed as above.) Make a pocket by cutting a lengthwise slit in the longest side of each triangle. Carefully scoop a small amount of bean cake from the slit in each triangle to create a pocket. Reserve the removed bean cake for another use.
6. Stuff the pockets with the pork mixture. Set aside.
7. To make the sauce, mash bean sauce to a paste. Add remaining sauce ingredients and mix thoroughly.
8. Heat frying pan (preferably one with a nonstick coating) and add oil. Carefully place stuffed triangles in pan, meat side down. Cook until golden brown (about 2 minutes). Turn and brown top and then bottom sides for about 1 minute each.
9. Transfer browned bean cakes to a wok. Add sauce mixture and bring to a boil. Cover and cook for 3 minutes.
10. Stir in thickener. Cook for 30 seconds. Serve.

Advance preparation: Steps 1-8 may be completed several hours in advance and kept at room temperature.

Chopsticks, cleaver, and wok by Jennie Low,  
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San Francisco