



bit spicy

Malaysian Pork with tofu and eggs

This Malaysian pork recipe is rich but simple. You won't be hunting around for unusual ingredients! But sometimes it doesn't take a lot to create something really delicious just because you have prepared and cooked it in a slightly different way. We like to use pork shoulder as it keeps succulent after a long slow cook, but you can use whatever cut you prefer. So grab yourself some tofu (and pork!) and get cooking! **serves 4-6**

- 700g pork shoulder, diced
 - 3 tbsp oil
 - 8 cloves garlic, crushed
 - 1 tbsp grated ginger
 - 3 small chillies, finely chopped (optional)
 - 3 tbsp soy sauce
 - 300ml water
 - 200g firm tofu, cubed
 - 1 tbsp corn or rice flour for thickening the sauce
 - 6 spring onions, finely chopped
 - 4-6 hard-boiled eggs, roughly chopped
 - handful fresh, chopped coriander
1. Heat the oil till hot in a large pan or wok and fry the pork until brown all over. Remove from the pan.
 2. Add the ginger, garlic and optional chillies to the pan and gently fry for a few minutes before returning the pork to the pan.
 3. Add the water and soy sauce and bring to the boil. Simmer on the hob or in the oven until the pork is very tender - probably 2 hours, but it will depend on how high you have the heat. Add some more water if it looks quite dry.
 4. When the meat is cooked add the tofu. Mix the flour with a little water to make a runny paste and stir into the pork. The sauce should thicken quite quickly; if not, increase the heat slightly and keep stirring. Taste and add a little extra soy sauce if you feel it lacks seasoning.
 5. When you are ready to serve, stir in the spring onions and coriander and scatter the egg over the top. Serve with plain rice, extra soy sauce and maybe some steamed green vegetables.