

Bean Curd Rolls (*fu tse juan*)

<http://userealbutter.com/2010/04/16/bean-curd-rolls-recipe/>

4 oz pork, julienned
1 tbsp soy sauce
1 tbsp Shaoxing cooking wine
1 tsp cornstarch
1 tbsp vegetable oil, something with a neutral taste
1/2 cup Chinese black mushrooms, rehydrated and cut into strips
1/2 cup Chinese tree ears, rehydrated and cut into strips
1/2 cup bamboo shoots, julienned
8 oz bean curd sheets
small bowl of water
small bowl of cornstarch
3 tbsps vegetable oil (again, something neutral)
2 tbsps soy sauce
pinch of sugar

In a medium bowl, mix the pork, soy sauce, Shaoxing wine, and cornstarch together. Heat a tablespoon of vegetable oil in a sauté pan over high heat. When the oil is hot, sauté the pork until almost cooked. Add the mushrooms, tree ears, and bamboo shoots to the pork and stir fry for another minute. Remove from heat. If the bean curd sheets are not square or rectangular, trim them with scissors so they are relatively square or rectangular. Wet the sheets under water or take a wet cloth and wipe the sheets down until they soften and become pliable. Set one sheet of bean curd skin on a clean working surface with a corner pointing at you. Place a few tablespoons of the pork and vegetable filling an inch or two from the corner nearest you on the bean curd sheet. Roll from the corner nearest you until the filling is enclosed in the sheet (don't roll too tight!). Fold in the sides to form a neat roll. Continue rolling until the last corner remains. Dip your finger in the water and then in the cornstarch and wipe the edge of the last corner. Roll up the roll and set aside. Repeat until your filling or sheets are used up. Heat 2 tablespoons of vegetable oil in a large shallow sauté pan over medium high heat. Place the bean curd skin rolls with their corner flaps face down in the pan and fry until slightly browned. Turn over and fry until slightly browned. Remove from heat and stack the rolls in a shallow bowl in a steamer. Pour a tablespoon of oil, 2 tablespoons of soy sauce, and a pinch of sugar over the rolls. Cover and steam for 5-10 minutes (or longer, depending on how soft you want the skins). Pour the catch juices over the top and serve hot.