

Fish/tofu dish

- Mackerel fish, one mackerel fish is for about 5 persons
- 1 pack tofu (firm, red box)
- 1 green onion, cut
- Ginger, one slice, finely cut
- Huajiao pepper, little bit
- Dried red pepper (medium spicy, 2)
- Cooking wine
- Dark soy sauce
- Salt

Preparations:

- Cut the frozen fish in about 1 cm (1/2 inch) pieces
- Cut the 4 blocks of tofu in four
- Pour oil in the wok and fry in the cold oil the green onion, ginger, huajiao pepper and dried red pepper
- When you smell the ingredients add the fish
- Add some cooking wine (little bit) and soy sauce (a bit more)
- Cook on high for about 10 minutes
- Add the tofu and add so much water that the tofu is in the water. Cook on high till it boils, then for 20-30 minutes on medium
- Add the salt.