

Traditional Sichuan Mapo Tofu & Crab Meat With Jasmine Rice



0 made it | 0 reviews



Alan Orreal

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Silver Jubilee Natural
Jasmine Green tea

Ingredients

Traditional Sichuan Mapo Tofu & Crab Meat With Jasmine Rice

- 1.4kg Sri Lankan mud crab



- Bouquet garni
- 500g silken tofu
- Sichuan pepper
- Chinese black vinegar
- Dry red chilli
- Dried silver fish
- Chinese chilli sauce
- Light soy
- 40ml sesame oil
- 100g ginger
- 40g garlic
- Spring onions
- 300g Japanese rice
- 3g Dilmah Silver Jubilee Gourmet Jasmine Tea
- 3 sheets nori

Methods and Directions

Traditional Sichuan Mapo Tofu & Crab Meat With Jasmine Rice

- Boil the crab in tea and herbs.
- Dice the tofu.
- Paste the ginger and garlic.
- Heat oil and roast the paste.
- Add chilli and pepper.
- Add crab meat and tofu then vinegar.
- Steam rice separately with the Jeoncha tea.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 03/01/2026