



Simmered Yuba rolls with choice of 3 sauces

Ingredients

- 1 pack of yuba (or Bean curd sheet) 400g (for 4 rolls).

- 8 sheets of Korean seaweed.

- 4 banana leaves 20cm wide, cleaned and wiped.

- leek (optional) to give flavor to oil.

- **Spices A** (for the yuba)

1 tsp of sea salt, 1 tsp of vegetarian seasoning powder without MSG, 2 tsp. of pepper, 1 Tsp. of leek flavored oil, 1 Tsp. of potato powder, 1 levelled Tsp. of cane sugar. A few drops of vegetarian Maggi.

- **Sauce for cooking one roll**

3 choices of sauces:

1- Tomatoes: 3 small ripe tomatoes cut into dices, 1 tsp of ginger cut in fine strips, 1 tsp. cane sugar, 1 tsp. salt, ½ tsp. vegetarian seasoning powder, pepper.

2- Pineapple: 2 slices of pineapple 2 cm thick, chopped, 1 tsp ginger cut in fine strips, 1 tsp. cane sugar, 1 tsp. salt, ½ tsp. vegetarian seasoning powder, pepper.

3- Ginger: 2 Tsp. of ginger cut in fine strips. 6 Tsp. water, 1 Tsp. cane sugar, ½ Tsp sea salt, 1 Tsp. red soja sauce Kikkoman, ½ tsp. vegetarian seasoning powder, 1/4 tsp. potato flour, pepper.

Tools _

- 4 ziploc bags, medium size, 16cm width, food wrap.

- Towel to wring. Stainless steel colander.

Preparation

1- Cut the yuba sheets in 8 pieces

2- Wash them in cold water twice, to remove as much oil as possible. Drain.

3- Boil 3 liters of water, add 1 Tsp of salt. Put in the yuba sheets then use chopsticks to lift them from time to time for 2 to 3 minutes. When the yuba sheets become a thready paste, drain them in a colander.

4- Mix the yuba paste with **spices A**.

Divide this paste in 4 parts, put each part in a ziploc bag, squeezing into a tight roll.

Spread the banana leaves, put the yuba paste in the center and make a roll. Wrap with the food wrap. Steam 20 minutes. Drain.

5- Take out the banana leaves. Wrap each roll in 2 seaweed sheets. Wrap again with the food wrap. Let the rolls cool for a few hours before cutting.

6- Prepare the sauce. Cut each roll into 8 slices and fry them quickly on the 2 sides. Fry some leek with the ingredients to make the sauce. Cook the rolls in the sauce, on low heat for 2-3 minutes, flipping them from time to time.

