

Yong Tau Foo

酿豆腐



INGREDIENTS / 材料

1. RichMama Seafood Steamboat Combo / 富妈妈海鲜捞火锅
2. White sesame seeds / 白芝麻
3. Yong Tau Foo Sweet Sauce / 酿豆腐酱料
4. Crab Filament Stick / 蟹柳
5. Spinach / 空心菜

COOKING METHOD / 做法

1. Clean the RichMama Seafood Steamboat Combo, Crab Filament Stick and Spinach / 把富妈妈海鲜捞火锅、蟹柳和空心菜洗净备用。
2. Boiling the water, cook the ingredients / 准备一个锅，把水煮开，把食材煮熟。捞起。
3. Pour the yong tau foo sauce into ingredients / 把酿豆腐酱料倒在食材上。
4. Sprinkle white sesame seeds on top / 最后撒上白芝麻。
5. Your delicious stuffed tofu dish is now ready to be served! Enjoy! / 一道香喷喷的酿豆腐就完成啦!

