

BRYANNA'S MALAY-STYLE YUBA (BEAN CURD SKIN) AND DAIKON CURRY

Servings: 4

This is even better a day after making it, and a great new way to serve yuba. *If you haven't used yuba before, please read all the information in the "Yuba Primer" in the text above.*

1 pkg. (6 oz.) Chinese yuba (bean curd skin) "sticks" (*See the "Yuba Primer" above.*)

2 Tbs peanut oil or other neutral-tasting oil

PASTE INGREDIENTS:

2 small red hot chilies, fresh or dried, seeds removed

2 cloves garlic, crushed or chopped

2 green onions, chopped

1 Tbs grated fresh ginger

1 tsp galangal powder (or 1 cm. piece galangal root) (*This is a rhizome related to ginger, available in Asian grocery stores. Omit if you can't find it.*)

1 tsp turmeric

zest of one organic lemon, grated OR 1 stalk lemon grass, smashed (*Most large supermarkets sell this now, and any Asian grocery store will.*)

1/2 Tbs tamarind paste (also called "concentrate")

1/4 cup coconut cream

2 1/2 cups vegetarian "chicken-style" broth (liquid measure)

6-8 oz daikon radish, peeled and cut into small chunks (*Most large supermarkets sell this now, and any Asian grocery store will.*)

ADDITIONAL:

1 tsp brown sugar

1/2 tsp salt

OPTIONAL: If you like more heat, add some chopped green chilies.

Grind together the Paste Ingredients in a food processor. Soak the yuba in a large bowl of hot water until it is flexible. Drain and cut it into 1" pieces, discarding any hard bits

Heat the oil in a deep skillet, stir-fry pan or wok. Add the ground Paste ingredients, along with the lemon zest or lemon grass stalk. Sauté until fragrant. Add the drained yuba and stir to coat. Add the daikon, broth, tamarind, and coconut cream and stir well. Cover and simmer over low heat for about 15 minutes. Add the sugar and salt and simmer about 5 more minutes. Serve with steamed rice.