



Easy Chinese Tofu Pudding (10-min. Recipe)

- 1 16-ounce package Wo Chong silken tofu
- 3 cups water
- 2 ounces Chinese Rock or sub with cane sugar
- 3 tablespoons brown sugar
- 5 slices ginger with skin on

Directions

1. In a small pot, add 3 cups of water and bring it a boil. Then add ginger slices, Chinese Rock Sugar, and brown sugar. Mix, cover and reduce to a rolling simmer for 10 minutes or until the sugar has dissolved completely.
2. Meanwhile divide sliced silken tofu between the serving bowls.
3. Once the broth is ready, ladle some into each bowl.
4. Enjoy immediately or serve cold.