

### Ingredients

- 1 large block fresh bean curd (6 squares)
- 2 tbsp oyster sauce
- 1/2 red chilli, chopped
- 6-12 fresh Sydney Rock Oysters
- 1 tbsp fried shallots
- 4 tbsp light soya sauce
- 1 tsp sesame oil
- 2 spring onions, finely chopped

### Method

Drain bean curd, and cut into six squares, if not already cut. Cut a small square into the top of each cake, and scoop it out, leaving a hollow. Place one or two Sydney rock oysters in each hollow, carefully place bean curd on a heatproof plate, and steam over bubbling water for around three minutes, until bean curd is heated through. In the meantime, combine all sauces and chilli in a small pot and heat, without bringing to the boil. To serve, use an egg flip to gently place a square of bean curd in the centre of each plate. Top with a spoon full of hot sauce, and sprinkle with fried shallots and spring onions. SERVES 6 AS AN ENTREE.