

Stinky tofu



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Stinky tofu



Different types of stinky tofu

1. **Fried stinky tofu** (油炸臭豆腐)
2. **Steamy stinky tofu** (清蒸臭豆腐)
3. **Grilled stinky tofu** (炭烤臭豆腐)
4. **Taiwan stinky tofu** (台灣臭豆腐)
5. **Spicy stinky tofu** (麻辣臭豆腐)

好想吃喔~



Different types of stinky tofu

6. **Ninjing stinky tofu** (南京臭豆腐)
7. **Stinky tofu hot pot** (臭豆腐火鍋)



Stinky tofu

- Stinky tofu is a form of fermented tofu that has a strong odor. It is usually sold at night markets or roadside stands as a snack, or in lunch bars as a side dish, rather than in restaurants.

History

- o According to folk stories, stinky tofu was invented by a person named Wang Zhi-He (王致和) during the Qing dynasty. However, there are different variations of the story.

Soft stinky tofu

- Wang Zhi-He stayed in Beijing and relied on selling tofu to make a living. One day, he cut the tofu into small cubes and put them into an earthen jar.

Like this



Soft stinky tofu

o After several days, he opened up the jar and found out that the tofu had turned greenish and become extremely smelly.



Soft stinky tofu

o He tasted the “stinky greenish tofu” and found that it was surprisingly delicious. So he decided to sell that “stinky greenish tofu” as a commodity in his store.



Dried stinky tofu

o During the Kangxi(康熙) period, Wang Zhi-He was a tofu seller as well as a pig feeder. One day he was making dried tofu with an earthen jar.



Dried stinky tofu

o After he put all the seasonings in the jar, he was distracted by the pigs and forgot to put on the lid, and so the white paint on the wall kept falling into the jar.



Dried stinky tofu

o A while later, after Wang Zhi-He had settled down all the pigs, the dried tofu had already turned into dried stinky tofu.



Taiwan stinky tofu

o Stinky tofu is usually served deep-fried, grilled, or added to a Sichuan mala soup base.



Barbecued stinky tofu

- o Barbecued stinky tofu is a popular stinky tofu variety believed to be from Taipei's Shengkeng District, and is served in many of Taiwan's night markets. Cubes of stinky tofu are speared on a bamboo skewer and roasted over charcoal with roasted meat sauce.

Barbecued stinky tofu

- Because of the huge amount of seasonings, the unpleasant odor of barbecued stinky tofu is comparatively weaker. Therefore, barbecued stinky tofu is always recommended for people trying stinky tofu for the first time.

Spicy stinky tofu

- o Spicy stinky tofu is a new cooking method for stinky tofu in Taiwan. Because of the prevalence of spicy hot pot, Taiwanese people came up with a new idea of forming a rich-flavored spicy hot pot soup base by using stinky tofu, duck blood and Chinese sauerkraut as ingredients.

Spicy stinky tofu



o This innovative cooking method of stinky tofu is now popular in Taiwanese culture.

Stinky tofu hot pot



**Steamy stinky
tofu**



Thank you for
your listening.

