

CHINESE STEAMED EGG

SERVINGS

2

INGREDIENTS

- 2 eggs
- Warm water (double the volume of the eggs, ratio is 1:2)
- Salt for taste
- Drizzle of sesame oil
- Drizzle of soy sauce
- Finely chopped green onion or chive for garnish



INSTRUCTIONS

1. BEAT TWO EGGS.
2. ADD WARM WATER AND SALT TO BEATEN EGGS. (YOU CAN MEASURE THE VOLUME OF THE EGGS, AND DOUBLING THE VOLUME WILL GIVE YOU THE VOLUME OF WATER YOU NEED TO MAKE THE STEAMED EGGS).
3. POUR WATER AND EGG MIXTURE THROUGH A SIEVE TO FILTER AND MINIMIZE BUBBLES FOR SILKEN TEXTURE.
4. POUR THE MIXTURE INTO RAMEKINS OR ANY BOWL/PLATE THAT CAN FIT INSIDE A STEAMER.
5. COVER BOWL OR PLATE WITH ALUMINUM FOIL TO PREVENT THE WATER DROPS FROM STEAMING FROM GETTING ONTO THE STEAMED EGG.
6. STEAM FOR 10-12 MINUTES OVER MEDIUM HEAT.
7. WHEN DONE, DRIZZLE ROASTED SESAME OIL AND SOY SAUCE FOR FLAVOR. GARNISH WITH GREEN ONIONS OR CHIVES.