

STEAMED EGGS

INGREDIENTS

TWO EGGS AT ROOM TEMPERATURE
260G WARM WATER (BETWEEN 35 TO 40 DEGREES)
1 TEASPOON OF SALT
1 TABLESPOON OF SOY SAUCE
SESAME OIL

METHOD

- 1.BREAK THE EGGS INTO A BOWL AND KEEP ONE HALF OF THE EGGSHELL.
- 2 WHISK THE EGGS SLIGHTLY TO MIX THE YOLK AND EGG WHITE.
- 3.ADD SALT.
- 4.ADD WARM WATER.
- 5.STIR THE MIXTURE TO DISSOLVE THE SALT.
- 6.POUR THE MIXTURE THROUGH A STRAINER INTO ANOTHER BOWL TO TAKE AWAY THE BUBBLES.
- 7.WRAP THE BOWL CONTAINING THE MIXTURE WITH CLING WRAP
- 8.PLACE THE BOWL IN A STEAMING STEAMER AND STEAM ON HIGH FOR 10 MINUTES.
9. WHEN COOKED, TAKE THE BOWL OUT OF THE STEAMER AND REMOVE THE CLING WRAP.
10. ADD SOY SAUCE.
11. ADD SESAME OIL.