

# Steamed Egg

with Seasonal Vegetables and Ginger



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## Ingredients:

- 2 Eggs
- Chicken stock 200cc
- Mushroom 30gm
- Young corn (cut ring) 20gm
- Carrot (sliced) 20gm
- Leek (sliced) 10gm
- Ginger 5gm
- Seasoning (salt/pepper) to taste
- Sesame oil to taste



Serving Size: 2 pax

## Method of cooking:

- Heat up a steamer
- Place the vegetables (mushroom, young corn, sliced carrot, sliced leek, ginger) into a bowl fit to withstand high temperature
- Steam for 3 minutes
- Allow the vegetables to cool down in the fridge
- Whisk the egg together with chicken stock
- Mix the egg mixture into the bowl containing vegetables and place in steamer for 20 minutes until custard is formed
- Drip sesame oil onto custard
- Serve

## Tips

For busy moms, I recommend to cook this dish a few hours ahead of time and to keep it in the fridge. When required, steam the dish and serve.

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