

Egg Steamed with Pork Recipe

(Khai Tun Recipe)

Ingredients: Serves 3

2 eggs
3 tablespoons ground pork
2 tablespoons thinly sliced shallots
a pinch of pepper powder
2 tablespoons light soy sauce
1 cup chicken stock
1 tablespoon chopped scallions
a pinch of salt or to taste
3 prawns, shelled and de-veined

Method:

Beat the eggs in a mixing bowl, add the shallots, the stock, the pepper, light soy sauce and salt, stirring with a fork. Divide the mixture into 3 portions. Put each portion into a small glass bowl. Wrap each prawn with $\frac{1}{3}$ of the pork. After the water has begun boiling, place the cups in a steamer and steam until the egg mixture begins to cook. Place a prawn on top of the mixture in each cup. Continue steaming until the pork and prawns are done, about 15-20 minutes. Remove the cups from the steamer and sprinkle with chopped scallions. Serve hot.

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