

Steamed Pork Patty with Duck Eggs Recipe

Ingredients: Serves 4

450g boneless fresh ham or pork butt
2 scallions, white part only, trimmed and minced
4 water chestnuts, minced
1 large egg, beaten
2 teaspoons peeled and minced fresh ginger
1 tablespoon rice wine or dry sherry
1 teaspoon salt
½ teaspoon sugar
½ teaspoon ground white pepper
4 salty duck eggs

Method:

Cut the pork crosswise into thin slices, then into thin strips. Using two cleavers, one in each hand, mince the pork or pulse the pork strips in a food processor until minced. Combine the pork with the scallions, water chestnuts, egg, ginger, rice wine, salt, sugar and white pepper in a medium bowl. Fill the bottom of an Asian steamer with 2 inches of water and bring to a boil over high heat. Choose a heatproof ceramic bowl to fit in the top of the steamer. Place the pork mixture in the bowl, and shape it into a patty about 1½ inches thick. Using your fingers, make four round, shallow indentations in the meat patty, an equal distance apart, to hold the duck egg yolks. Gently crack a duck egg, making sure to keep the yolk whole, and place a yolk in an indentation. Pour the white over the patty. Repeat with the other 3 eggs, but discard the whites from the last 2 eggs, or the dish may be too salty. Place the bowl in the top of the steamer and cover. Steam over high heat until the patty is cooked through and shows no sign of pink, about 20-30 minutes. Be flexible with the timing and cook a few minutes longer if necessary. Serve immediately with steamed white jasmine rice.

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