Steamed Egg













Prep Time : 5mins

Cooking Time: 5mins

Ingredients:

Eggs

1tbsp Soy Sauce

1tbsp Soy Asahi

Seafood Stock

120ml Warm Water

Instructions:

- 1. Beat 2 eggs in a bowl.
- 2. In another bowl, combine 120ml of warm water with a teaspoon of soy sauce and a teaspoon of Soy Asahi Seafood Stock.
- 3. Add the mixture into the egg and stir to mix well. Scoop out the bubbles on top to form a nice surface after cooking.
- 4. Steam the egg for 3 mins or until it's firm.



