

## **Steamed Egg Custard with Pork Recipe**

**(Nyonya Recipe)**

### **Ingredients:**

300 g minced pork  
4 grade A eggs  
3-4 tablespoons water  
1¼ tablespoons light soy sauce  
¾ teaspoon pepper  
pinch of pepper and bit of sesame oil  
1 sprig scallion, trimmed and finely chopped for garnish

### **Method:**

Place all the ingredients in a mixing bowl and mix by stirring with a fork, beating lightly until well incorporated. Pour pork and egg mixture into two rice bowls or a deep dish. Let water in the steaming pot boils before putting in the egg mixture to steam for 20-25 minutes on medium low heat or until set. Before serving, sprinkle some pepper, drizzle some light soy sauce and sesame oil, garnish with chopped scallions and serve warm.

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