

Steamed Egg with Mushrooms Recipe

Ingredients:

4 dried Chinese Shiitake mushrooms
1/2 cup soaked cellophane noodles
125 g crab or prawn meat
125 g cooked pork
5 eggs
2 scallions, finely chopped
2 teaspoons finely chopped fresh coriander leaves
1/2 teaspoon salt
1/8 teaspoon black pepper

Method:

Soak mushrooms in hot water for 30 minutes. Discard stems, squeeze excess water from caps and slice finely. Soak a small amount of cellophane noodles in hot water for about 10 minutes, then measure half cup. Flake crab meat and discard any bony bits, or chop the shelled and de-veined prawns into small pieces. Chop pork finely. Beat eggs until yolks and whites are well mixed but not frothy. Stir in the chopped scallions, coriander, salt and pepper and the prepared mushrooms, noodles, seafood and pork. Put into a heatproof dish and steam until firm, exact time depending on the depth of the mixture in the dish. Serve with rice.

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