



## Savory Eggs

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 3 eggs - 450 ml water or chicken stock - 1 teaspoon oil - 1 teaspoon cooking wine - 1/2 teaspoon salt - 1 tablespoon soy sauce - fishcake and ham for garnish (optional)

### Instructions

\*I like this dish's texture, it's so smooth, of course, it's easy to make~ (which what i love) great with rice and porridge.\* 1. Combine all ingredients in a bowl, mix well. Then sieve mixture into another heatproof bowl. 2. Put the bowl in a steamer, and steam for 20 minutes or just until firm. 3. Garnish with cooked fishcake and ham. Serve hot. #note# you can also add some ingredients with egg mixture: cubed chicken, shrimp, shiitake mushrooms. It will give the eggs a wonderful taste.