

Adam Liaw's Chinese Steamed Pork and Eggs



Preparation time:	25 mins
Serves:	4 people
User Rating:	★★★★☆

Publication: 25 August 2020
Categories: Dinner Recipes, Kid Friendly

Talk about next-level comfort food. As part of our [Meal To Remember](#) campaign, we team up with renowned TV chef Adam Liaw and his son Christopher, in sharing the wonders of this simple, salty delight – steamed minced pork with egg.

As easy as the name suggests, you only need two main ingredients, eggs and minced pork, plus your seasonings and garnishes. Being incredibly quick to whip up and serve, Adam adds his modern flair to this traditional Chinese family pleaser that's set to have you claim it as a new favourite recipe.



Ingredients

- 150g pork mince
- ½ tsp salt
- ¼ tsp white pepper
- 1 tbsp Shaoxing wine
- 1 tsp corn starch
- 3 eggs

- 1 tsp soy sauce

To serve

- 1 tsp soy sauce
- ½ tsp sesame oil
- 2 tsp finely sliced spring onion

Method

1. Combine the pork mince, salt, pepper, Shaoxing wine, and cornstarch and stir well. Transfer to a deep plate or shallow bowl suitable for steaming. Crack the eggs into a measuring jug and add an equal amount of water (1:1). Stir through the soy sauce and beat the eggs well, without incorporating too much air into the eggs. Strain the egg mixture over the mince and mix to distribute the mince.
2. Steam over low heat for 12-15 minutes until the eggs are just set, then remove from the steamer and pour over the soy sauce and sesame oil and scatter with the spring onion.

Notes



This is part of a special collection of recipes we've curated with some of our favourite chefs, to help you make your own Meal to Remember with family and friends at home. You can see the whole collection [here](#).