ADAM LIAW'S CHINESE STEAMED PORK AND EGGS
RECIPE

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Categories: Dinner Recipes, Kid Friendly
Steamed
Occasions: Dinner, Kids

Writer, television presenter and cook, Adam Liaw, in partnership with Australian Eggs, is taking to the kitchen with his son Christopher to show that making delicious meals is all about spending time with your sous chef, rather than creating the perfect dish.

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

21.10.2020 8:29pm
This recipe is part of a collection of delicious recipes we've curated with some of our favourite chefs to help you make Meal to Remember with your family or friends at home. To see the whole collection click here.