



# Steamed Egg Pudding

SERVES 2    PREPARATION TIME 10MINS

## INGREDIENTS

2 Egg  
236ml Milk  
3 tbsp Ginger  
2 tbsp Rock Sugar

## METHOD

1. Peel and squeeze ginger.
2. Pour milk into pan.
3. Add in rock sugar and keep stirring to melt the sugar.
4. Beat eggs and stir well.
5. Add in milk and rock sugar (from Step 2).
6. Sieve the batter.
7. Pour into preheat bowl and steam for 10 minutes in medium heat.
8. Turn off the fire and leave it to cool for 10 minutes.

RECIPE SHARED BY

