

Steamed Egg

Ingredients:

- 3 eggs
- 1 cup water
- ½ teaspoon salt
- 1 teaspoon sesame oil
- 1 tablespoon chopped spring onions for garnish

Steps:

- Crack eggs into a large bowl. Beat eggs, slowly whisk in water, salt and sesame oil until everything mix well. Try to avoid making bubbles so you will have a smooth and silky steamed egg.
- Steam over medium heat for 15 minutes or until set. ([Instructions on how to steam food.](#))
- Garnish with spring onion.