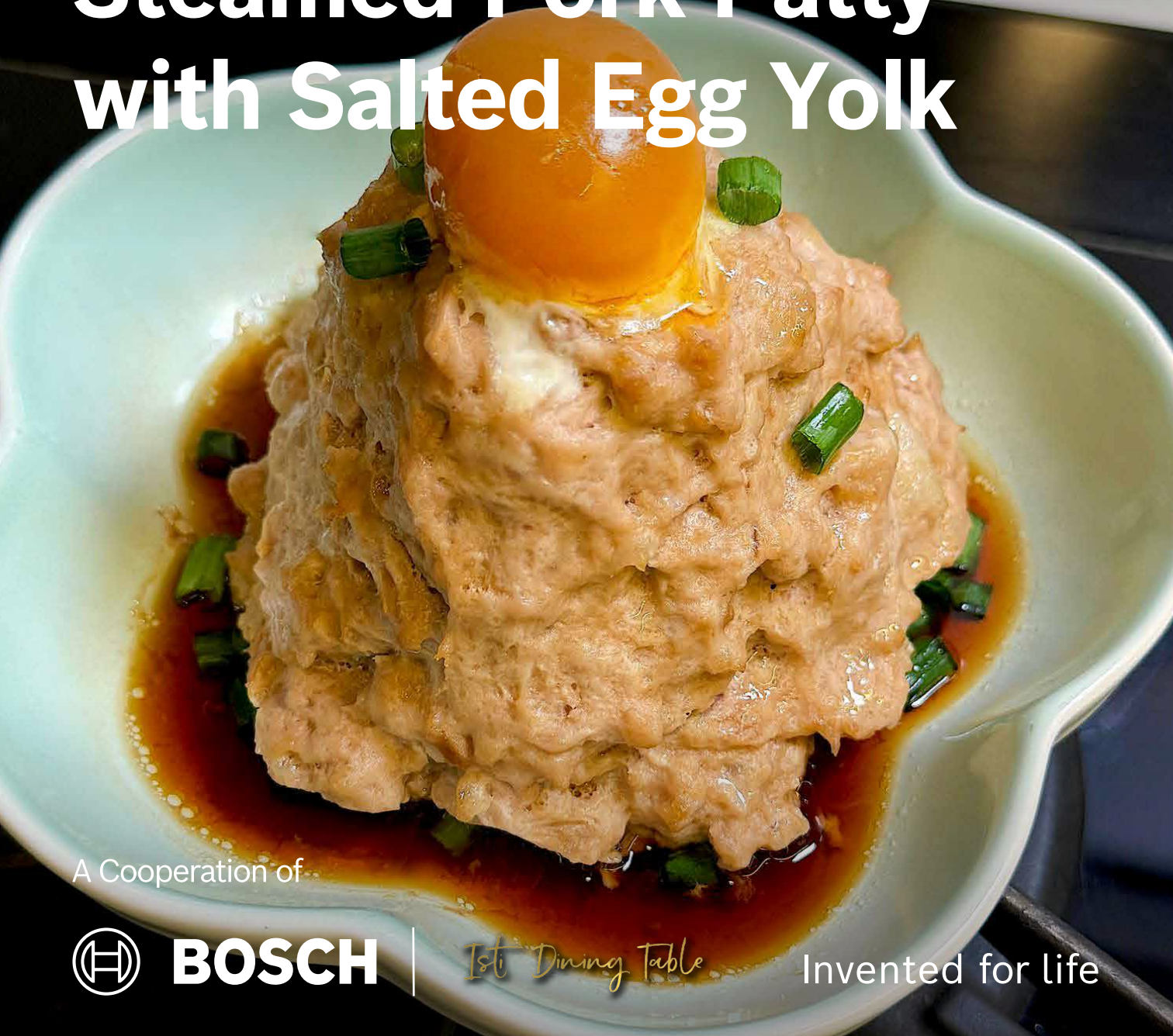


Steamed Pork Patty with Salted Egg Yolk



A Cooperation of



BOSCH

Isti Dining Table

Invented for life

Steamed Pork Patty with Salted Egg Yolk



Ingredients:

300 g Minced Pork (30% fat)

30 ml Water and Cornstarch Mixture*

1 tsp Light Soy Sauce

1/2 tsp Dark Soy Sauce

1 tsp Rose Wine

Ground Pepper

1 tsp Oil

1 pc Salted Duck Egg

1 tbsp Sweet Soy Sauce

Workflow:

1. Mix the minced pork with the water and cornstarch mixture; add light soy sauce, dark soy sauce, rose wine, ground pepper, and salted duck egg white; finally, add oil and marinate for 1 hour.
2. Pile up the minced meat and place the salted duck egg yolk on top.
3. Preheat the steam oven to 120°C using the “Steam+” mode, place the meatloaf inside, steam for about 25 minutes; garnish with chopped spring onions and drizzle with sweet soy sauce before serving.

*Water and Cornstarch Mixture:
30ml water + 1 tsp

Setting procedure:

Steam+ 120°C for 25 mins

Steam+

A Cooperation of



BOSCH

Isti Dining Table

Invented for life