Chawanmushi (Japanese Egg Custard)

Overview

Difficulty Medium
Servings 8
Preparation Time 25 mins
Cooking Time 20 mins

Ingredients

- 5 whole eggs, lightly beaten, without bubbles
- 600 ml chicken stock
- 10g konbu (Japanese seaweed)
- 5g Katsuobushi (bonito flakes)
- 1 tablespoon soy sauce
- 1 tablespoon mirin
- 1 tablespoon cooking sake
- 1 piece boneless chicken thigh, cut into small bite-sized portions
- 1-2 shitake mushrooms, thinly sliced

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Methods

Step 1.

Add chicken stock, seaweed, bonito flakes, soy sauce, sake and mirin to a pot.

Step 2.

Bring the mixture to a boil and remove from heat.

Step 3.

Allow the mixture to cool down and strain using a fine sieve. * Chef’s tip: Strain the mixture through a fine sieve to ensure smooth consistency of the Chawanmushi.

Step 4.

Add the eggs into the mixture and mix well.

Step 5.

Place chicken and mushroom into cups/bowls that are suitable for steaming.

Step 6.

Distribute egg custard mixture equally into the cups/bowls.

Step 7.

Steam in a combi-steam oven or over a steamer for about 8 minutes.

Step 8.

To see if cooked, insert a toothpick into the middle of cup/bowl. If the toothpick comes out clean, the Chawanmushi is cooked.

Guten Appetit

Product Used

Serie | 8 Combi-steam oven

The steam oven with PerfectBake and PerfectRoast: you get perfect results, automatically and gently.