

Chawan-Mushi (Steamed Egg Custard)

Sauce	Cook Time	Category
Kikkoman Light Colour Soy Sauce	25 mins	Appetiser



Ingredients

For 2 portion(s)

- (A) Dashi power 1/4 teaspoon
- (A) Water 150ml
- (A) Egg (Beaten) 1 piece
- (A) KIKKOMAN Soy Sauce 1 teaspoon
- Vegetable oil (for sauteing) 1 tablespoon
- Shiitake mushrooms (Sliced) 1/2 cup
- Enoki mushrooms (Cut into half, roots removed) 1/2 cup
- Leeks (Sliced thinly 2 inches length) As you like

Method

1. In a bowl, mix (A) well and set aside.
2. Saute the Shiitake and the Enoki mushrooms in oil.
3. Put the mushroom and the leek in a ramekin.
4. Pour in (1) and steam for 10 minutes in a steamer.