

Chinese Egg Pudding

Ingredients

- 1 c Milk
- 7 1/4 t Sugar (or 30 grams rock sugar)
- 2 Eggs

Instructions

- 1.Heat milk in pan over moderate heat and dissolve sugar in it then let cool.
- 2.Beat eggs, mix in sweetened cooled milk. Strain the mixture through a sieve to remove foam.
- 3.Set up steamer rack in a pan. Cover, bring water to a boil.
- 4.Meanwhile, gently pour egg mixture divided into two bowls, avoid creating any bubbles. Cover each bowl with foil.
- 5.Once water is boiling, turn heat to low and add bowls. Steam for about 15 minutes. Uncover, and check if the eggs are coagulated by gently shaking the bowl.
- 6.You may choose to cool down the pudding and chill it in fridge or serve it hot.