Steamed Pork with Salted Duck Egg

Ingredients

8 oz Ground Pork
4 Dried Black Mushroom (soaked and minced)
2 Salted Duck Egg
4 Ginger Slices (finely minced)
1 t Sesame Oil
1/2 t Soy Sauce
3/4 c Warm Water
1/4 t White Pepper
1 Green Onion (sliced)
2 t Cornstarch

Instructions

1.In a small bowl add dried black mushrooms in hot water for a few hours/over night to soften.
2.Add water to a steamer and bring it to a boil.
For mushrooms cut off stem and mince finely then add into a bowl.
3.Crack duck eggs into the same bowl. Remove egg yolks and mince finely then add yolks back into the bowl. Mix well.
4.Add ground pork, mushrooms, salted eggs and ginger into a heat-resistant shallow dish. Add cornstarch, sesame oil, soy sauce, warm water, and white pepper into the mixture. Mix well and smooth the surface. Cover the dish with a lid.
5.Steam dish for 30 minutes or until cooked through. Pork will change color. Top with green onions and serve with rice.