

# Egg and Steamed Bun

## 1 Ingredients

- 1-2 eggs
- 1 bun for steaming
- *Optional:* potato salad, milk, etc

## 2 Equipment

- Pot
- Steamer-rack
- Timer (on phone)
- Chopsticks
- 1 plate to hold bun and eggs
- paper towel for hot pot handles

## 3 Procedure

**Step 1.** Wash egg (if from Susan)

**Step 2.** Fill pot with around 3cm of water

**Step 3.** Put egg into pot. Water should cover 75% of the height of the egg if also steaming bun, else cover 100% of the egg

NOTE: Same water level irrespective of number of eggs

**Step 4.** Add steamer-rack, add steamed-bun, put on lid

NOTE: Make sure bun does not touch lid

**Step 5.** Turn fire to high, wait until water boils (can see slight steam)

NOTE: Would take around 10 minutes

**Step 6.** When water starts boiling, set timer for 7 minutes. Keep fire on high

NOTE: Do not lift lid, else restart

**Step 7.** When time, fire off, open lid, take out bun, pour out water, immediately douse egg in cold water

**Step 8.** *Optional:* Add potato salad, milk, etc