



## STEAMED CLAMS WITH EGGS

### METHOD

- 01 Clean the clams with water.
- 02 Put the clams into the Miele Unperforated Steam Cooking Container, and steam with Miele Steam Oven at 100°C for 3 minutes.
- 03 Take out the clams after their shells open. Then rinse them again.
- 04 Mix eggs with chicken stock in a mixing bowl and sieve it.
- 05 Place the egg mixture onto a steaming plate. Then add in the clams.
- 06 Place the plate into the Miele Steam Oven and steam it at 95°C for 7 minutes.
- 07 Take out the plate from the oven when done and add seasoning.
- 08 Ready to serve.

### INGREDIENTS

|                     |         |
|---------------------|---------|
| Clams .....         | 7-8 pcs |
| Egg .....           | 100 g   |
| Chicken Stock ..... | 200 ml  |

#### Seasoning

|                              |          |
|------------------------------|----------|
| Spring Onion (Chopped) ..... | Moderate |
| Coriander (Chopped) .....    | Moderate |
| Hot Oil .....                | Moderate |
| Soy Sauce .....              | Moderate |

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Tips

- Blanching the clams at 100°C for 3 minutes could help discard the dead ones.
- Miele Steam Oven allows precise control over cooking temperature. Steaming at 95°C could avoid over-cooking, ensuring the clams to be cooked perfectly, giving a fresh taste.

 25 mins

 2 persons

## 花蛤蒸水蛋

### 做法

- 01 用清水洗淨花蛤。
- 02 然後放在Miele密底蒸氣烹調容器中，放入Miele蒸爐內以攝氏100度蒸煮3分鐘。
- 03 待花蛤開口後，再清洗一次。
- 04 將雞蛋和雞湯倒入一個碗中拌勻並過篩。
- 05 將雞蛋混合物放在蒸盤內，然後將花蛤放入。
- 06 將蒸盤放入Miele蒸爐內，以攝氏95度蒸煮7分鐘。
- 07 從蒸爐中取出蒸盤，淋上調味。
- 08 完成後即可享用。

### 材料

|    |       |
|----|-------|
| 花蛤 | 7-8隻  |
| 雞蛋 | 100克  |
| 雞湯 | 200毫升 |

#### 調味

|        |    |
|--------|----|
| 蔥花(切碎) | 適量 |
| 芫茜(切碎) | 適量 |
| 豉油     | 適量 |
| 滾油     | 適量 |

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貼士

- 先以100度蒸花蛤3分鐘，有助揀出已變壞的花蛤。
- Miele蒸爐可準確調節溫度，利用純蒸氣技術以攝氏95度烹煮海鮮能避免過熟，讓花蛤鮮味得以保留，入口更鮮嫩。

🕒 25 分鐘

👤 2 人份