

## Steamed Egg Custard

Recipe by Culinary Instructor  
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**Serves 4**

### Ingredients

- 2 eggs
- 1 cup of warm milk
- 1 1/2 tablespoon sugar

### Method

1. Whisk eggs, milk, and sugar in a mixing bowl. Use a strainer to strain the mixture into a mixing bowl.  
  
Strain the mixture again, this time into four ramekins/bowls so that you will get a silky smooth custard. Cover the bowls with aluminum foil.
2. Steam the custard at 100°C for 10 - 12 minutes. Remove the bowls from steamer, discard the aluminum foil, and serve immediately.

