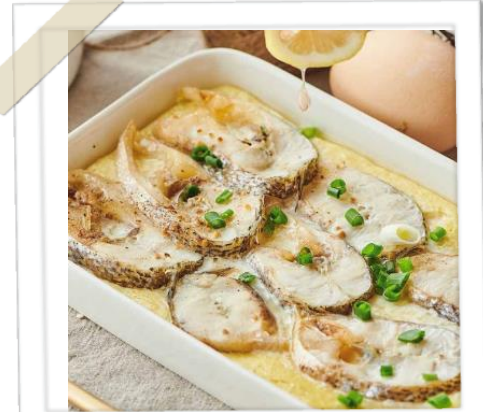


Sea Bass Steamed Egg

Ingredients

| | |
|---------------------|-------|
| Egg | 1no. |
| Sea bass | 150g |
| Salt | 3g |
| White pepper powder | 5g |
| Sugar | 3g |
| Scallion | 8g |
| Water | 200ml |



Sea Bass
Steamed Egg

Method

1. Wash the sea bass and cut it into pieces.
2. Put salt, white pepper powder, sugar to the fish and marinate for 30 minutes.
3. Beat the eggs in a separate bowl and add in water and salt. Mix it well.
4. Put the egg mixture into FOTILE Steam Oven SCD26-C2S at 100C for 8 minutes.
5. Then, put the fish on top of the eggs and continue to steam for 15 minutes. After take out, decorate it with chopped scallions.
6. Its ready to serve!