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Eat Well, Live Well. Eat Well	Live Well. Eat Well,	Live Well.				Eat Well, Live Well.
Steamed Eg Eatwell, Live well.	Q	MOTO.	JINOR	AOTO. EatWell, LiveV	Vell. EatWell, L	CAJINOMOTO.
Ingredients				641	Our Pr	oducts
• Egg #2 OTO			1	pieceuinomot		
Water			1/4	cup	削減包材 友善環境 計淡包材 友善環境 請從此處拉開夾鏈使」	电袋装封存鮮美好滋味 用
Hondashi			1/4	tsp		
Eat Well, Live Takumi Aji [®] Shoyu	L Pun Eat Well,	Live Well. Eat \	1/4	tsp	at Well, Live Well	Lac Vell, Live Well.
Crab Stick			1/2	piece		

Coking^e Method^{Eat} Well, Live Well. Eat Well, Live Well. Eat Well, Live Well.

- 1. Put together water, Hondashi and Takumi Aji[®] Shoyu I Pun then mix them well.
- 2. Crack the egg and beat it softly until it is well mixed. Be careful not to make bubbles.
- 3. Filter the well mixed egg with a sieve before transfering to the cup for steaming and put
- 4. aluminium film to cover the cup before the steaming pot
- 5. Boil the water in steaming pot with high heat then adjust to low heat before placing the cup into the pot and cover with lid. Wait until the egg is cooked for 15-20 minutes. Keep the lid covered for another 10 minutes for the steamed egg to set. Top with sliced crab stick before serving.

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Hondashi

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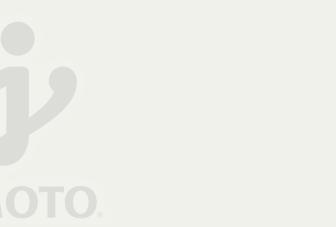


- To check whether the egg is cooked or not, stick a toothpick into the cup. If there is no water from the egg, it means that it is well cooked.
- Be careful not to overheat, as it will make the steamed egg's surface uneven.

at well Live VEor smooth surface, use plastic wrap or aluminium film to cover as a lid.ell, Live Well.



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