

CHAWAN MUSHI (steamed egg in a cup)

Serving 4

INGREDIENTS:

4	Eggs
2	Raw shiitake (or other mushroom)
80-100 gr	Chicken breast
4	Crab stick or shrimps
600 ml	Dashi *
1 tsp	Sake *
2 tsp	Mirin *
1 ½ tbsp	Soy sauce *
1 pinch	salt *

PREPARATIONS:

- *Beat eggs in a bowl and mix well.*
- *Mix * in another bowl, make sure it is cooled down to room temperature.*
- *Remove stem of shiitake and slice into 2-3 mm.*
- *Cut chicken into 2cm size.*
- *Heat the steamer warm enough to steam.*
- *Mix 1 and cooled 2, and strain to make it smooth.*
- *Take a mug cup and put chicken, shiitake, shrimp or crab stick, then pour 6.*
- *If there are some bubbles on surface, break with spoon to get the surface smooth.*
- *Lay in the heated steamer, put the lid, and steam with high heat for 2-3 min.*
- *Make small gap of the lid, and steam with lower heat for 15 min. (until the texture gets solid when it is shaken tenderly, or prick with a pick and see if clear liquid comes out) (if some holes appear on the surface, heat is too high.)*