

## Orange Steamed Egg

### Ingredients

Egg Yolk	1 no.
Orange	1 no.
Orange juice	45ml
Water	15ml



### Method

1. Cut the orange into half and dig away the flesh.
2. Beat the egg yolk. Add in orange juice and water with the ratio of 1.5 (orange juice) : 0.5 (water). Then, pour it into the orange skin.
3. Steam it using FOTILE Steam Oven SCD26-C2S for 80C for 10 minutes
4. Its ready to serve!