



fresh produce



QUALITY SEAFOOD

• seafood



• gourmet



Origin matters

SEAFOOD  
FROM  
NORWAY

# Fjord Trout Steamed Egg with Truffle Soy Sauce

Serves: 2-4

## Ingredients

### For the Steamed Egg

- 3 eggs
- 57g water
- 70g trout

### For the Truffle Soy Sauce

- 3 tbsp soy sauce (use your brand for a personal touch!)
- 20g cilantro root
- 6 tbsp water
- 1 tbsp Maggi seasoning
- 1 tbsp fish sauce
- 1 tsp sesame oil
- ½ tbsp sugar
- 1 tbsp truffle paste

### Garnish

- Fresh cilantro

## Description

1. Beat the eggs until smooth. Add the water, a pinch of salt and a dash of white pepper. Mix well.
2. Strain the egg mixture and pour it into a heatproof plate or bowl.
3. Slice the trout thinly and set aside.
4. Steam the egg mixture for 5 minutes. Then, add the sliced trout on top and continue steaming for an additional 2 minutes.
5. In a pot, combine the soy sauce, cilantro root, water, Maggi seasoning, fish sauce, sesame oil and sugar. Bring to a boil.
6. Once the mixture is boiling, stir in the truffle paste until well combined.
7. Pour the truffle soy sauce over the steamed egg and trout. Garnish with fresh cilantro.

Recipe by Chef Jia Le Woh