

Less than 30 minutes

Serves 4

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Ingredients:

- 8 eggs, whisked
- ¼ cup (60ml) milk
- 1 tsp (5ml) soy sauce
- Salt and milled pepper
- 3 paninis, sliced
- 4 tsp (20ml) canola oil
- 2 cloves garlic, sliced
- Fresh chopped parsley, for serving

#### **GOOD IDEA**

Add fresh chilli to the garlic panini pieces and a teaspoon of sesame oil to egg mixture.

Method:

1. Whisk egg, milk and soy sauce together. Season.
2. Divide mixture into four heat-proof bowls and cover with clingfilm.
3. Create a steamer with a pot of boiling water and a colander, or use a bamboo steamer.
4. Steam one or two bowls at a time, for about 8-9 minutes, until eggs are set on the sides but still wobbly in the centre.
5. Toast panini slices in a dry pan.
6. Break 2 panini slices into small pieces and set the rest aside for serving.
7. Heat oil in a pan and fry garlic and panini pieces until crisp.
8. Top egg bowls with crispy panini pieces and spoon over remaining oil.
9. Sprinkle with parsley and serve with the other panini slices.