

Simple Steamed Purslane

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Ingredients

- 50g of all purpose flour
- 1 table spoon fine crushed sea salt and black pepper
- 1 bunch purslane

Steps to Make It

1. Rinse the purslane.
2. Once you have thoroughly rinsed the purslane, dry it using a clean paper towel or cloth towel.
3. Cover the purslane evenly with the all purpose flour and steam it on boiled water for 4 minutes.
4. Season with salt and black pepper.
5. Ready to serve!