

Marinated Onsen Egg

Recipe by Culinary Instructor
Phoebe Koh

Serves 5 - 10

Ingredients

- 10 eggs*, room temperature
- 3 tsp salt
- 2 tbsp white vinegar
- ¾ cup soy sauce
- ¾ cup water
- 1 cup runny honey
- 5 garlic cloves, chopped
- 4 spring onions, chopped
- 2 green chili, chopped (optional)
- 4 red chili padi, chopped (optional)
- 2 tbsp roasted sesame seeds

Method

1. Place the eggs on a perforated tray. Steam at 100°C for 5 minutes for runny yolk or 8 minutes for hard boiled eggs. Transfer the eggs to an ice water bath. Let it cool completely.
2. Using a medium size mixing bowl, combine soy sauce, water and honey and stir till well mixed. Add garlic, spring onions, chilies and sesame seeds. Set aside for later use.

3. Peel the eggs carefully without damaging them and add into an airtight container where you are going to store this dish.

Pour the sauce mixture over the eggs, cover and store** in a refrigerator for at least 6 hour or overnight before serving.

4. Enjoy with a bowl of warm cooked rice and a bit of drizzled sesame oil.

* I use Australian Farmer Brown's eggs for a nice deep orange yolk.

** It will last in the fridge for up to 5 days.



www.PhoebesKitchen.com



www.PhoebesKitchen.com