

Marbled Tea Eggs



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These savoury eggs make a striking addition to any meal.

Ingredients:

12 eggs

2 tablespoons of dark brown sugar

$\frac{3}{4}$ cup of soy sauce

4 whole star anise

1 cinnamon stick

5 cups of water

3 tablespoons of black tea, we used Stir Tea's Assam (the original recipe used Lapsang Souchong to add a soft smokey flavour).



Method:

1. Prepare the eggs – lay eggs in single layer in a saucepan and cover with cold water. Bring to a rolling boil. As soon as the water boils remove from the heat and let the eggs stand covered for 10 minutes. Transfer the eggs with a slotted spoon to a bowl of ice-cold water and let them cool. Once cool enough to handle gently tap the shells all over with the back of a heavy spoon to lightly crack all over. Do not tap too hard or the tea liquid will seep into the shell rather than just staining the cracks.
2. Prepare the liquid – Place the soy sauce, brown sugar, star anise, cinnamon stick and 5 cups of water in a saucepan and bring to the boil, stirring until the sugar has dissolved. Add the tea leaves. Reduce the heat and add the eggs. If the eggs are not covered by liquid add a little more water. Simmer covered for 10 minutes.
3. Rest - Remove the pan from the heat and let the eggs stand in the liquid uncovered until cool, then chill in the liquid for at least 2 hours. When ready to serve, remove the eggs from the liquid and peel. The whites will be stained into beautiful marble patterns and the shells make the most wonderful garnish for your bowl of eggs.

We hope you get a lot of joy from making and sharing these Marbled Tea Eggs with your favourite cup of Stir Tea. Wishing you Happy Tea Times from everyone at Stir.