

Dilmah Vanilla Tea Marbled Eggs



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- Sub Category Name
Food
Savory
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Vanilla

Ingredients

Dilmah Vanilla Tea Marbled Eggs

- 3 tablespoons of Dilmah Vanilla Tea
- 6 eggs
- 4 cups of water
- 1 teaspoon salt
- 1 teaspoon crushed pepper
- 1 stick cinnamon
- 4 cloves



Methods and Directions

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- Hard boil the eggs for 8 minutes and crack the shells slightly.
- Boil the water and add all the ingredients including the eggs and cook over a slow fire for 5 minutes.
- Keep the contents overnight and then peel off the shell on the eggs.
- Serve with salad and spring onions.

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