

Imperial China Natural Jasmine Green Tea Eggs with Gotukola Sambal, Malay Pickle



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Peter Kuruvita

- Sub Category Name
Food
Savory
- Recipe Source Name
Tea-inspired breakfast

Used Teas



TPR Imperial China
Natural Jasmine
Green tea

Ingredients

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- 1 dozen eggs
- 8 cups water
- 3 tbsp jasmine tea
- 1/2 cup soy sauce
- 2 cinnamon sticks
- 6 star anise



- 1/4 cup dried orange rind

Methods and Directions

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- In a pot, bring water to a boil. Boil eggs for 10 minutes. Remove eggs from water and gently crack egg shells with the back of a spoon.
- With remaining water, bring jasmine tea, soy sauce, cinnamon, anise, and orange rind to a boil. Gently add in cracked hard boiled eggs.
- Simmer for at least 3 hours. Remove shells and serve.

Notes

There will be a grey ring that forms around the yolk of the boiled eggs as a result of steeping the eggs for a long period of time.

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