

Chinese Tea Eggs

Season: all

Serves: 8 or 16 tastes

Equipment: Small bowl Measuring spoons Measuring cup spoon Small saucepan Dessert spoon Large pot Plastic container with lid	Ingredients: 4 eggs - at room temperature 1 bag black tea - or 2 teaspoons of loose tea 1 star-anise 1 bay leaf 1 piece cinnamon 1 tablespoon dark soy sauce 1 tablespoon light soy sauce 2 teaspoons sugar 2 teaspoons salt 2 cups water
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What to do:

1. Bring plenty of water (enough to cover all the eggs) to a full boil in a saucepan. Gently slide in all the eggs. Leave to boil uncovered over medium heat for 8 minutes (if you prefer runny yolks, reduce the time to 7 minutes).
2. While waiting for the egg to cook, put all the other ingredients into a separate saucepan. Add 2 cups (500ml) of water. Bring to a boil then leave to simmer for 3 minutes. Set aside.
3. When the eggs are cooked, transfer them to a large bowl of cold water. Once they're cool enough to touch, gently crack them one by one against the kitchen counter making sure the shells are cracked all around.
4. Place the eggs in a container (ideally one that can fit them snugly). Pour in the marinade. Cover with a lid and leave to steep for 12 to 24 hours before serving.