KIKKOMAN

Japanese soy-marinated eggs recipe

Total time **10 mins** **3 mins** preparation time **7 mins** cooking time

INGREDIENTS

6 portion(s)

6	small eggs, cold from the fridge
150 ml	Kikkoman Naturally Brewed Soy Sauce
50 ml	mirin

PREPARATION

Step 1

Bring a pan of water to a rolling boil, add the eggs and boil for 6 minutes and 20 seconds exactly. This gives them a totally set white, and a yolk that ranges from firm on the outside, to fudgy towards the middle, and still liquid right in the centre. To me, they are perfect – however, this method is for small eggs. If yours are large, cook them for 6 minutes and 40 seconds. If you store your eggs at room temperature, cook them for about 20 seconds less.

Step 2

Chill the eggs quickly in cold water, then peel them and soak them in a mixture of the soy sauce and mirin for as long as you can (if you haven't got much time, don't worry – they'll still pick up the seasoning in about half an hour).