



GINSENG OOLONG TEA EGG 人参乌龙茶叶蛋

Cooking Instructions

Cooking Ingredients:

Eggs	6 - 8 eggs
Water	600g
Soy Sauce	40g
Sugar	20g
Cinnamon	1 stick
Star Anise	2-3 pieces
Clove	8-10 pieces
Szechuan Peppercorn	3g
Licorice Root	8g
Dried Mandarin Peel	12g
Ginger (Peeled & Sliced)	10g
Love, Afare's Ginseng Oolong	3 bags
Teabags	

Instructions:

1. Combine ingredients in a pot and bring to simmer for 5 minutes.
2. Turn off heat, add your tea sachets and cover with lid.
3. Hard boil eggs to desired doneness in a separate pot.
4. Lightly crack hard-boiled eggs with back of spoon to create a web effect.
5. Leave eggs in marinade for 12 - 24 hours. You may leave it in longer for a stronger taste.



Tips:

Fully submerge the eggs in the marinade, double the recipe if needed!

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