

Marbled Eggs on Rice



25 min

3 people



4.68 Rating

Love your eggs fried *and* scrambled? You need to try Marbled Eggs!

This trending style of eggs - recreated by **Camellia Ling Aebischer** - is giving golden edges like a fried egg with the soft, custardy texture of a scrambled. Served over rice with veggies, they're silky, savoury and irresistibly moreish.

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Meals for One



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Ingredients

Rice

- 2 cloves garlic, finely chopped
- 2 Tbsp sesame oil
- 1 bunch spinach, washed and chopped
- 200g mushrooms, finely diced
- 2 cups cooked and cooled rice

Sauce

- 2 Tbsp soy sauce
- 2 Tbsp oyster sauce
- 2 Tbsp shaoxing
- White pepper

Eggs

- 4 eggs
- Coriander, to serve
- Chilli oil, to serve

Method

1. To make the fried rice, place a large frying pan or wok over medium heat. Add sesame oil and garlic, and fry for a minute or so until golden but not burnt. Add the spinach and cook until wilted. Meanwhile, mix the sauce ingredients in a small bowl.
2. Add the mushrooms, and continue to cook until wilted and dry. Add the rice and once warm, the sauce. Cook, stirring for a few minutes until the sauce has absorbed and the rice is cooked through. Turn off the heat and set aside.
3. To make the marbled eggs, place a small non-stick frying pan over medium heat. Add a little neutral oil, then crack two eggs into the pan. Allow the whites to set about halfway, then break the yolks gently with a spatula and swirl them around the top layer of egg. Continue cooking for another minute or so, or until set to your liking. Repeat with the remaining eggs.
4. To serve, place a portion of rice into a bowl and top with the eggs. Garnish with chilli oil and coriander.