

Mayak Eggs



Preparation time: 17 mins

User Rating: ★★★★★

Publication: 24 June 2022

Categories: TikTok Recipes, Dinner Recipes, Lunch Recipes, Vegetarian



Ingredients

- 6 eggs
- ½ cup soy sauce
- ½ cup water
- 2 spring onions, finely sliced
- Half a long red chilli finely chopped
- 2 cloves garlic finely chopped
- 2 tbsps honey

Method

1. Boil eggs for 6-8 minutes, depending on doneness (8 minutes pictured). Place directly in ice water and cool completely - this will firm the whites and help with peeling.
2. In a measuring jug or bowl combine the remaining ingredients and stir well so the honey dissolves.
3. Find a container that fits the eggs well, without too much extra space and line the bottom with a piece of paper towel. This will help prevent white spots and let the marinade evenly absorb into the egg. Place your eggs in the container and top with the marinade.
4. Place another piece of paper towel on top if your eggs are peeking over the surface, then place a lid on top. Refrigerate for at least 4 hours, or up to two days. If you want to eat these sooner, replace the water with only soy and marinate for just 2 hours - the catch is the flavour will only be on the surface of the egg. Though still delicious these taste best when they sit for longer.
5. You can reuse the marinade for another batch of eggs, and if you don't eat them quick enough, remove the eggs and store in a container separately for up to a week.

Notes

Recipe by Camellia Ling Aebischer