

Tiger Eggs



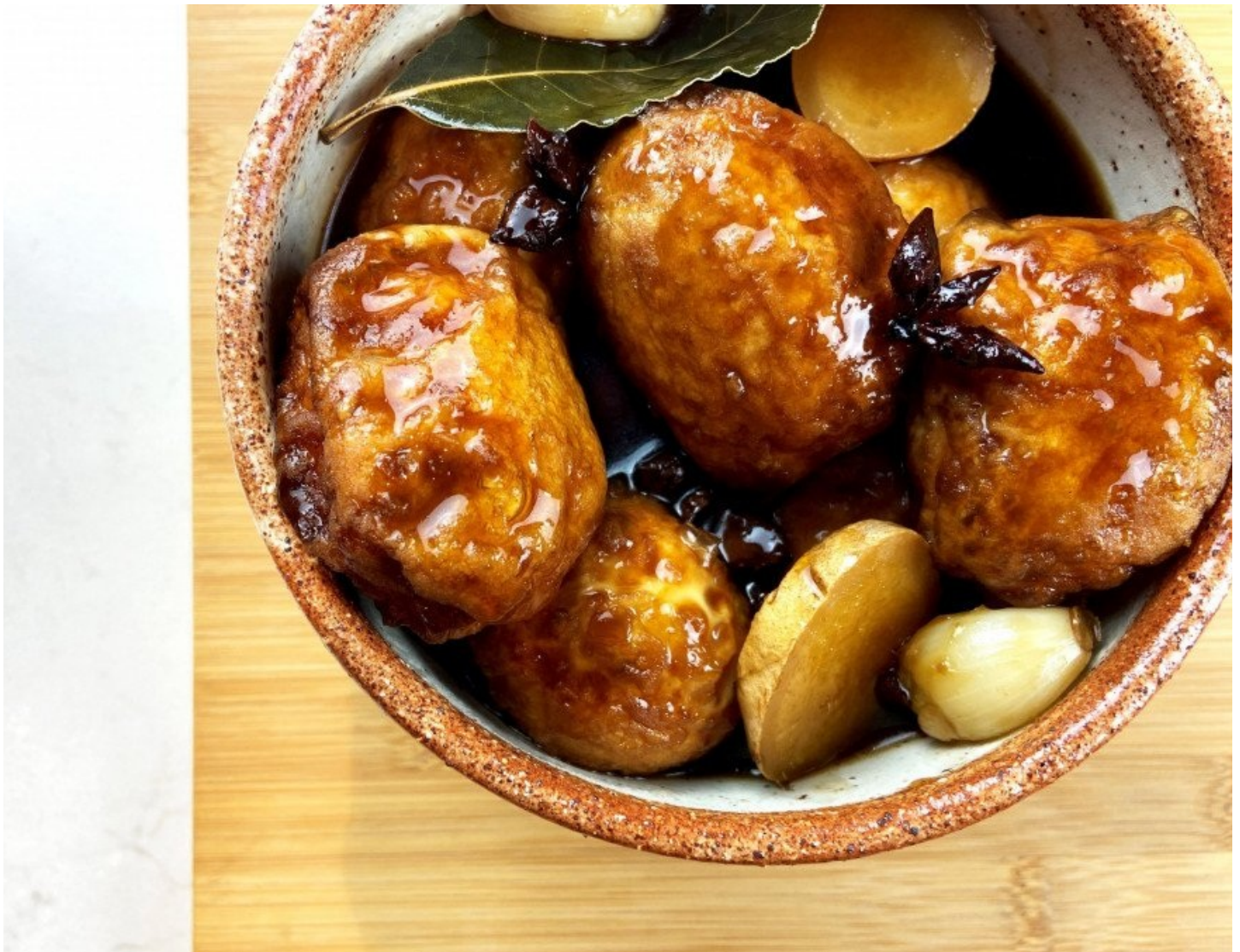
Preparation time:	35 mins
Serves:	4 people
User Rating:	★★★★☆

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Categories: Dinner Recipes, Breakfast Recipes, Lunch Recipes, Entertaining, Vegetarian

These tiger skin eggs are perfect for the Year of the Tiger, so add this delicious and easy-to-make dish to your Lunar New Year celebrations. These boiled and fried eggs are very versatile, go great with any sauce you like, and are ready in a flash!

Recipe by Camellia Ling Aebischer



Ingredients

- 8 eggs
- ½ cup neutral oil, to fry
- 1 tbsp Shaoxing wine
- 1 tbsp soy sauce
- 2 bay leaves

- 2 star anise
- 3 cloves garlic, peeled
- Red or brown sugar
- 2 slices ginger
- 1 ½ cups water
- 1 tsp cornflour, dissolved in a little water
- Salt, to taste

Method

1. Bring a medium pot of water to the boil, then add eggs and boil for 7 minutes. Remove the eggs, rinse under cold water to stop the cooking, then peel.
2. Using a clean tea towel, pat the eggs dry - this is important so they don't splutter at you when you fry them.
3. Heat a large wok or small pot over high heat, when hot add the oil and turn down to medium-high. After a minute or so, once the oil is hot, gently add the eggs. Cook undisturbed for 2 minutes, then flip and cook a further 2 minutes to achieve a golden crust. Remove and set aside.
4. In a separate medium pot add your eggs, shaoxing wine, soy, bay leaves, star anise, red sugar, garlic and ginger. Add the water, and bring to a rapid boil, boil uncovered for 5 minutes. Flip then boil another 5 minutes, or until the sauce is reduced to about a third.
5. Taste and season with salt as needed, then turn the heat down and add the cornflour slurry. Mix gently and boil another minute until sauce thickens slightly. Serve over steamed rice or as part of a shared meal.