

# Soy Sauce Eggs

Rowville Primary School  
Kitchen Garden Recipe

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## Ingredients

8 eggs,

1 cup light soy sauce,

2 tablespoons dark soy sauce,

1 cup water,

½ cup brown sugar,

10 ginger slices.



## Method

Place eggs in a saucepan, cover with cold water. bring to the boil and simmer for 8 minutes.

Fill a medium metal bowl with cold water. Use a slotted spoon to remove eggs from boiling water and place in cold water bowl. When cool enough to handle, peel.

Combine soy sauces, water, sugar and ginger in a large saucepan, bring to the boil for 1 minute. Turn heat down to a simmer, add the peeled eggs, cover with a cartouche. Simmer gently for 1 hour, turning occasionally.

Remove saucepan from heat. Let sit for a further 30 minutes.

Remove eggs from saucepan, cut in half lengthways and arrange on serving platter. Spoon over 1 tablespoon of braising stock for garnish.

Serve