

Side

Ajitama



Ready in **15 minutes**

Serves **6**

Ajitama (Seasoned Eggs)

- 12 large eggs, soft boiled
- $\frac{3}{4}$ cup Shoyu
- $\frac{3}{4}$ cup mirin (Japanese cooking wine)
- $\frac{3}{4}$ cup tsuyu (Japanese soup base)
- $\frac{3}{4}$ cup water

Preparation

1. Boil eggs to be soft and place in ice cold water to prevent further cooking. Let sit in an ice bath for 3-4 minutes. Gently remove shells.
2. Mix shoyu, mirin, tsuyu and water
3. Add eggs to marinade and let soak in the fridge for at least 4 hours up to 24 hours.

Tips

Ajitama are perfectly cooked soft boiled eggs. Add them to ramen or udon or your favorite dish to take it to a new level. If you like spicy, top with some crunchy chili garlic sauce.

Spiritual Message from this recipe

Sometimes something may appear simple, but it's really not. I have to watch my eggs like a hawk and time then down to the second to get them perfect. Just as in life, practice produces a superior product.