

A Special Meal

Bento Box

Miso Soup, Green Beans, Misoyaki Fish,
Umami Tofu with Enoki Mushrooms, [Ajitama](#),
Lilikoi Cheesecake



Ready in **15 minutes**

Serves **4-6**

Aji Tama (Seasoned Eggs)

- 8 -10 large eggs, soft boiled
- ¾ cup Shoyu
- ¾ cup Mirin
- ¾ tsuyu (Japanese soup base)
- ¾ water

Preparation

1. Soft boil eggs 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.

Tips

Ajitama are perfectly cooked soft boiled eggs. Use whatever magic, er - ah, whatever method you have to cook them perfectly. If you like hard boiled eggs, you can still use this marinade but it doesn't taste as good.

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.