

# Onsen Tamago 温泉卵



## <Ingredients (4 eggs)>

4 Eggs

1L Water

200ml Cold water

## <Method>

1. Boil water

Pour water into a deep stew pan (thick material is better) and bring it to the boil.  
Remove from the heat and pour cold water immediately.

## 2. Submerge the eggs

Gently plunge the eggs into water and cover with the lid. Set aside for 11-12 minutes.

## 3. Serve

Crack one egg and check the softness. If it is nicely set, transfer the rest of eggs into iced water and avoid overcooked. You can store Onsen Tamago in a fridge up to 3 days.