



Nitamago (Infused Egg)

INGREDIENTS

- 2 eggs
- 30g Kikkoman soy
- 20g mirin
- 3.5g sake
- 3.5g sugar



Serves: 2



Prep Time: 3 min



Cooking Time: 7 min

METHOD

1. With the help of a spoon, make a light crack at the bottom of each egg.
2. Bring a small saucepan of water to a boil.
3. Gently add the eggs, and reduce the water to a soft boil for 7 minutes.
4. In a bowl filled with cold water, remove the egg shells.
5. In a bowl, mix the Kikkoman Soy, Mirin, Sake, and sugar, and place the eggs in. The eggs should be fully covered. Cover the mixture with a paper towel, and let it set for at least 15 minutes.
6. Remove the egg from the mixture, and use a fishing line to cut the eggs in half.



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