Tea eggs

Ingredients
3 cups water
1.5 tablespoons black tea leaves
3 tablespoons dark soy sauce
2 tea bags Orientalischer Gewürztee/Oriental spice tea (contained cinnamon)
2 star anise
1 ¼ teaspoons salt
8 hard boiled eggs

Directions
Step 1: Remove eggshells
(Alternative: Tap cooled eggs with the back of a spoon to crack shells; do not remove shells. Then, you have eggs with patterns.)
Step 2: Put eggs, 3 cups water, tea leaves, dark soy sauce, oriental spice tea bags, star anise, and salt in a pressure cooker. Eggs should be near fully immersed in water.

Step 3: Cook and remove from heat until the pressure cooker indicator shows the first line.

Step 4: Steep the eggs for up to 1 day for a richer flavor.