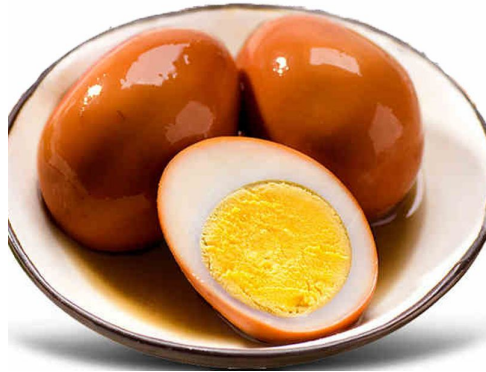


Tea eggs



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.