

Ramen Eggs (Ajitsuke Tamago or Ajitama) are delicious as a topping for ramen or enjoyed as a snack. Read on to learn how to make these flavorful Japanese soft-boiled eggs at home.

RAMEN EGGS

SERVES 4 **PREP** 5 mins **COOKING** 10 mins **DIFFICULTY** Beginner

4 large eggs
60mL soy sauce
60mL mirin
60mL sake
1 tsp sugar

- ➊ In a small saucepan, combine all the ingredients for the marinade.
- ➋ Bring it to a boil and whisk it a few times to let the sugar dissolve completely. Once boiling, lower the heat and simmer for 1 minute. Turn off the heat. Set aside to cool completely.
- ➌ Cook the eggs in gently boiling water for approx. 6 minutes.
- ➍ Take out the eggs and shock them in cold water for 15 minutes, then peel the eggs.
- ➎ Place the eggs in a plastic bag and add the marinade to the bag. Remove the air from the bag and seal it. Refrigerate for 12–24 hours (it gets saltier with time).

Enjoy the ramen eggs within 3–4 days if your eggs are soft-boiled. If your eggs are hard-boiled, you can keep them in the refrigerator for up to a week.