


## ONSEN TAMAGO (JAPANESE SLOW-COOKED EGGS)

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 4 servings

### Ingredients

- 4 large cold eggs (from fridge)

### Note

- Follow the water quantities exactly. This ensures that the proper temperatures are maintained.
- Recipe from *Just One Cookbook* by Namiko Hirasawa Chen

### Instructions

1. Fill a small (1.5 quart) heavy bottom pot with 4 + ¼ cups minus 4 tsp (1L) of water. Cover and bring to a boil.
2. Once boiling, remove the pot from the heat. To the pot of hot water, add ¾ cup + 4 tsp tap water (200 ml) that's colder than room temperature. Gently submerge the cold eggs in the hot water. Immediately cover and set a timer for 17 minutes.
3. Once 17 minutes have passed, gently take the eggs out of the water and set them aside for 5 minutes before cracking over udon noodle soup or otherwise.

