



# KOREAN MAYAK EGGS 마약계란

*Soft, jammy, soy-soaked eggs, Korean mayak eggs are a fabulous make-ahead recipe that bring something authentic and irresistible to the table for both boiled egg and Asian-inspired food. Unique and delicious, they're simple to prepare and offer an explosion of savoury, spicy, slightly sweet flavour. Enjoy as a quick and tasty snack, or make into something more substantial with our sticky rice serving suggestion.*

Prep Time 10 minutes, plus 6 hours in the fridge | Cook Time 6 minutes | Makes 5

5 Old Cotswold Legbar eggs  
150ml soy sauce  
1 red chilli, sliced  
1 green chilli, sliced  
1 spring onion, sliced  
2 garlic cloves, minced  
2 tablespoons honey  
1 tablespoon sesame seeds  
1 lime, juice only

\*You will need a 1.5 pint jar for this recipe

For perfect jammy eggs, place the eggs in a saucepan and just cover with cold water. Bring to the boil then turn the heat off and set a timer for 6 minutes. After 6 minutes, remove the eggs with a slotted spoon and place in a bowl of cold iced water. Once cold, remove the shells.

Add all the other ingredients to the jar, stirring well to dissolve the honey. Pop in the boiled eggs, topping up with water to completely cover.

Keep in the fridge for at least 6 hours before eating. For a delicious supper, serve with sticky rice, kimchi, extra chilli, and spring onion – plus, a drizzle of sesame oil and a pinch of nori furikake seaweed seasoning for a fabulous finishing touch.



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