



SOY-MARINATED RAMEN EGGS

Jammy Burford Brown eggs soak up a sweet-savoury marinade of Japanese soy, mirin and sake, turning deeply seasoned around the edges while keeping those glorious soft centres. Make them ahead, halve them over a bowl of steaming ramen, and let the yolk melt into the broth. Simple, generous and infinitely useful.

Cook time 6½ minutes | Marinating time 4-12 hours | Makes 6

6 large Burford Brown eggs, at room temperature
100ml Japanese soy sauce
50ml mirin
120ml sake
120ml water
30g caster sugar

In a medium bowl, whisk together the soy sauce, mirin, sake, water and caster sugar until the sugar has dissolved.

Bring a large saucepan of water to the boil. Place the eggs on a large, slotted spoon and carefully lower them into the water. Cook for 6½ minutes, then transfer immediately to a bowl of iced water.

Once cold, peel the eggs and place in a container. Pour over the marinade, then lay a double layer of kitchen paper directly on the surface to help keep the eggs submerged.

Refrigerate for at least 4 hours and up to 12 hours, then discard the marinade. The eggs will keep for up to 3 days in the fridge.

Halve and serve in a simple bowl of ramen.



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