

**Yutong's**

# Chinese Tea Eggs [\(source\)](#)

Servings: 12 eggs

Prep time: 10 minutes

Cook time: 18 hours



*A combination of several recipes for the same food, polished via my own experiments.*

*Tea egg, also called marble egg, is a traditional Chinese breakfast food/snack. It is a hard-boiled egg with strong flavors and that's why in Chinese, it is called "Five-scent" eggs (五香蛋). Tea egg is easy to make and is a perfect replacement if you don't like plain hard-boil eggs. Hope you enjoy this recipe and try it out sometime!*

## Ingredients

12 eggs  
2g bay leaves  
2g fennel  
1g cinnamon  
2 star anises  
3g black tea leaves  
15g dark soy sauce  
25g light soy sauce  
30g sugar  
20g salt  
600g water

## Directions

1. Cook the eggs in a pot. Our way of cooking the eggs is to put them in a pot, cover the eggs with water, bring to boil and then turn off the heat. Remain covered for 5 minutes.
2. Combine the spice and cook for 3-5 minutes. Combine the spice and liquid (bay leaves, fennel, cinnamon, star anises, tea leaves, 2 soy sauces, sugar salt & water) in another pot. Stir with a spoon and bring to boil. Then turn to small heat and cook for 3-5 minutes.
3. Crack the eggshells. Take the eggs outside the pot and crack them. Note that the eggs can be very hot so an oven mitten is recommended! The more cracks we get, the more flavorful the eggs are.
4. Combine the eggs and the sauce. Keep warm for at least 18 hours. We use the instant pot and its "keep warm" function. Any pot will do!
5. Taste the eggs!