

AJITAMA

serve 4 to 8

INGREDIENTS

8 Eggs

5 cloves Garlic

Ginger

A little sesame oil

Dashi stock

Kikkoman Premium Soya Sauce

Water

Spring Onion

Leek (use only the green parts)



SAUCE

Finely chopped the garlic and ginger. Chopped the spring onion and leek (Use only the green leafy' part). Place them all in a tupperware not too deep yet yet enough to cover your eggs. Sprinkle a dash of dashi stock and add a dap of sesame oil as you wish for a better taste. The ratio of water to Kikkoman Soy Sauce is 3:1 meaning for every 150ml of water, you need 50ml of soya sauce.

EGGS

Heat up a pot of water. Wait for it to boil. When its boiling (meaning the water is bubbling), drop the eggs in.

Prepare the ice bath. Dish the eggs out after 5:40mins and cool in in the ice bath to stop the cooking process (Tip: Add 1-2 teaspoon of vinegar to the icebath for easy peeling of the eggs)

Peel the eggs carefully to avoid breaking them. Last step, let the eggs swim in the sauce pool.

YOU ARE DONE!!