

Onsen Tamago (Japanese Soft-Cooked Egg With Soy Broth) Recipe DANIEL GRITZER (SOURCE: SERIOUS EATS)

Onsen tamago, a softly cooked egg in flavorful soy broth, is a popular breakfast item in Japan. Traditionally, it's made by cooking the eggs in hot geothermal spa water, but it's just as easy to make it at home. All you need are a pot and a digital thermometer. Here's how to do it.

- **YIELD:**Serves 4
- **ACTIVE TIME:**20 minutes
- **TOTAL TIME:**45 minutes

Ingredients

- **For the Eggs:**
- 4 large eggs
- **For the Broth**(optional; see note about substituting instant dashi):
- 2 tablespoons (30ml) mirin
- 2 teaspoons (8g) sugar
- 1/2 cup (120ml) soy sauce
- 3/4 cup (180ml) homemade or instant dashi
- Thinly sliced scallions, for garnish

Directions

For the Eggs, Fill a large pot with water and bring to 167°F (75°C). Add shell-on eggs and cook for 13 minutes, adjusting heat as necessary to maintain temperature.

For the Soy-Dashi Broth (optional): While eggs cook, bring mirin to a simmer over medium heat in a small saucepan. Add sugar and stir to dissolve. Add soy sauce, stir well, and bring to a simmer. Remove this *kaeshi* mixture from heat and transfer to refrigerator to cool.

When ready to serve, combine 1/4 cup *kaeshi* (soy-mirin) mixture with 3/4 cup dashi. Any additional *kaeshi* and dashi can be reserved for another use.

Working with one egg at a time, carefully crack eggs and peel off enough of the shell to slide the egg out into a small mixing bowl. Using a spoon and/or a clean paper towel, carefully separate soft-cooked egg from any loose whites.

Slide each egg into a small serving bowl, pour broth around it, and garnish with scallions. Serve.