



## **Oeuf Roti / Soy Sauce Eggs**

**Servings:** 6 people

**Prep Time:** 10 minutes

**Cook Time:** 30 minutes

### **Ingredients:**

1. 6 Eggs – boiled.
2. 1 tablespoon sugar.
3. 2 tablespoons, light soy sauce, dark soy sauce.
4. 4-star anise and 1 cinnamon stick.
5. 700 ml boiling water.

### **Instructions:**

1. Add warm water to a pan with the eggs and bring to a boil. Once boiling, let it boil for 10 mins. Let the eggs cool down a bit, then peel off the shells.
2. In a small pan, bring water to a boil. Add all the ingredients, cover the pan then reduce heat to low and simmer for 15-20 mins or until nicely coated with the black soy.
3. Serving suggestions - enjoy as snacks by cutting the egg in quarters and serving with red or green chilli sauce. Or pack them into a French baguette with spring onions, coriander, cucumber, and chilli, topped with mayo for an amazing lunch. They also make a great topping for Asian soup.
4. Bon Appétit!