

Deviled Tea Eggs

Recipe by Joycelyn Lee of Burma Superstar

Yield: Makes 24

Prep Time: 1 hour, plus marinating time

Cook Time: 20 minutes

Burmese

Appetizer

Nut-Free, Vegetarian

INGREDIENTS

Hard Boiled Eggs

24 eggs, hard boiled

Tea Broth

2 tablespoons soy sauce

3 tablespoons dark soy sauce

¼ teaspoon salt

2 tablespoons jasmine tea

5 star anise

2 cinnamon sticks

zest of 1 orange

Sriracha Yolk Stuffing

24 cooked egg yolk halves (from the hard boiled eggs)

6 tablespoons mayonnaise

3 tablespoons Sriracha (hot chili sauce)

2 tablespoons honey

zest of 1 lemon

½ lemon, juiced

salt and white pepper to taste

tobiko (fish roe)

chives

orange zest

METHOD

1. Submerge the eggs in a large saucepan filled with cold water. The water level should be about 1-inch above the eggs. Place the saucepan over high heat. When the water starts to boil, reduce to medium and cook for 10 minutes.
2. Run the eggs under cool water and peel them. Set aside while you prepare the tea broth.

3. In a medium saucepan, heat 5 cups of water over medium-high heat until it simmers. Reduce the heat to medium. Add all the tea broth ingredients in the saucepan and simmer for about 6 minutes. Take broth off the heat and submerge the hard boiled eggs in the broth.
4. When the broth and eggs have cooled, put them in the refrigerator for 2 to 4 hours so that the broth continues to marinate the eggs.
5. Remove the eggs from the refrigerator and with a knife, slice each in half lengthwise. Gently remove the yolks into a large bowl. Set aside egg whites.
6. With a fork, mash the yolks. Add the mayonnaise, Sriracha, honey, lemon zest, lemon juice, salt, and pepper. Mix evenly until well combined.
7. Spoon yolk mixture into each empty tea-soaked egg white half. Garnish with tobiko, chives, and orange zest.

TIPS

- You can make the eggs a day ahead. Cover in an airtight container and store in refrigerator before serving.