

Mediterranean Mandarin Tea Infused Marbled Eggs



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Easy to make, this is an alternative to hard-cooked eggs served with afternoon tea and during Easter.

- Sub Category Name
Food
Main Courses
Savory
- Recipe Source Name
Tea Inspired Festivities
- Festivities Name
Lantern / Yuanxiao Festival

Ingredients

Mediterranean Mandarin Tea Infused Marbled Eggs

- 12 large eggs
- 12g t-Series Dilmah Mediterranean Mandarin Tea
- 1 tsp wolfberries, soaked in water for at least 5 minutes
- 1 small piece, Chinese Angelica Root or dang gui (*Angelica sinensis*)
- 2 cinnamon sticks
- 2 whole star anise
- 6 cloves
- 6 peppercorns, lightly bruised
- 100ml light soy sauce
- 1 tsp sugar
- 1 tsp salt
- 8 cups of water



Methods and Directions

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- Place eggs in a large pan, in a single layer, with enough cold water to cover the eggs.
- Bring to a boil (about 2 minutes), turn off the heat and cover with lid for 7 minutes.
- Remove and place under cool running water for minutes.
- Drain and gently crack the eggshells all over by rolling them over a paper towel or using the back of a spoon.
- Ensure the exterior of the eggs form even cracks but be careful to leave the entire shell still intact.
- In a large pot, add the remaining ingredients (tea, wolfberries, Chinese Angelica Root, cinnamon, star anise, cloves, peppercorns, soy sauce, sugar, salt and water) and bring to a boil.
- Arrange the eggs to occupy one layer in the pot.
- Simmer for about 2-3 hours.
- Allow to cool.
- Drain and remove shells from the eggs.

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