

Dimbula Flush Soaked Quail Eggs



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- Sub Category Name
Food
Savory
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Ingredients

Dimbula Flush Soaked Quail Eggs

- 2 tablespoons Dilmah t-Series Dimbula Seasonal Flush Tea
- 15ml dark Soya sauce
- 100ml light Soya sauce
- 2 cloves
- 2 star anis
- 1.5l chicken stock
- 20 quail eggs

Methods and Directions

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- Add all ingredients except for the quail eggs into a pot and simmer for 20 minutes.
- Place the eggs in the liquid and cook for a further 10 minutes.
- Remove eggs and gently crack eggs but do not peel.
- Return eggs into the liquid for 1 hour.
- Peel eggs when ready to serve.



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