

## Onsen egg with ramen noodles

Gaggenau Appliance:

Preparation Time: 10 minutes + chilling time

Cooking Time: 20 minutes

Serves: 4



### Ingredients

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4 large eggs  
270g packet dry ramen soup noodles  
2 tbsp mirin  
120ml tamari  
2 tsp sugar  
180ml dashi  
300ml water  
Spring onions to garnish

### Method

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An onsen egg is a silky, perfectly cooked egg in a light soy and dashi broth. The yolk is still soft with a custard like texture and the white is softly set. They are so called because of the temperature they are cooked at and you can cook these perfectly in the combi-steam oven.

#### Preparation:

1. Turn oven setting to **Hot air 75°C + 100 % humidity**. Place eggs in oven on a perforated tray and cook for 20 minutes. Remove from oven and place in an ice bath to chill. Eggs can be stored in fridge for up to 2 days.
2. Change oven setting to **Hot air 100°C + 100% humidity**. Place noodles in a solid stainless steel tray and cover with cold water. Cook in oven for 9 minutes. Remove and strain. Rinse with cold water and set aside.
3. To make the broth, in a small saucepan over low heat mix together the mirin, tamari, sugar, dashi and water. Pour into a jug and refrigerate.

**To finish** Divide the noodles between 4 deep bowls. Carefully crack open the eggs, one at a time, by peeling off enough of the shell for the egg to slide out. Gently spoon the egg into the nest of noodles. Pour over the chilled broth and garnish with spring onions.