

## Marbled Eggs Recipe

### Ingredients:

6 eggs  
water  
salt  
red, green and yellow food coloring

### Method:

If eggs have been refrigerated, allow them to come to room temperature. Put them gently in a saucepan with enough cold, salted water to cover, and put them over gentle heat. Bring to simmering point, stirring gently during first 5 minutes with the handle of a wooden spoon. This is to ensure that the yolks are centred. When water bubbles gently cook eggs for about 7 minutes, then cool them under cold tap. Meanwhile, put water in 3 small saucepans and color each either a deep red, green or yellow with food coloring. Bring to the boil. On a hard surface gently tap the eggs to crack the shells all over, but do not remove any part of the shell. Put 2 eggs into each pan and simmer for a further 5 minutes, then turn off heat and allow eggs to stand in colored water for at least 2 hours. When shell is removed, there will be a bright marbling of color on the whites of the eggs. Halve lengthways, and use as garnish for nasi kuning or other festive dishes.

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