

Salted Duck Eggs Recipe

(Nyonya Recipe)

Ingredients:

10 fresh large duck eggs
900g coarse or rock salt
1 piece durian husk
Pickling bottle or jar large enough to contain all the eggs

Method:

Boil salt in 6-7 rice bowls of water until dissolved. Cool. Dry durian husk in the sun. Burn and collect 2 talbespoonfuls of ash. Put eggs and durian husk ash into pickling jar. Strain salt solution into jar until eggs are covered completely. Cover the jar, leaving a small gap for air to circulate. Store in a cool place for three weeks. To test if they are ready and to your taste, remove one egg and boil in water for 10-15 minutes. Taste, if not salty enough, continue pickling. The durian husk ash causes the yolk to turn a beautiful yellowish red. If durian husks are unavailable, omit the ash. Make sure that the salt solution is cooled for 24 hours. It is best if left for two days before eggs are pickled in it. This will turn out beautiful yolks.

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