

China's Marbled Tea Egg

How a cracked shell and a pot of tea turned a boiled egg into a street icon.

Born As A Way To Preserve Eggs

Tea eggs began in Zhejiang province as a way to preserve boiled eggs. The method spread until it was eaten in every Chinese province.

Source: [Wikipedia](#)

A Cracked Shell Paints The Marble

Cooks hard boil the egg, then gently crack the whole shell before simmering it in tea and soy. Tea seeps into the cracks to paint the marbled pattern.

Source: [Wikipedia](#)

Five Spice Carries The Flavour In

The brine usually blends black tea, soy sauce, cinnamon, star anise, fennel seed, cloves and Sichuan pepper, steeped for hours so flavour reaches the yolk.

Source: [Wikipedia](#)

A Cheap, Fragrant Street Snack

Street vendors across Chinese communities sell tea eggs from pots of dark brine, an affordable snack that is peeled at the shell before eating, still warm and fragrant with tea and spice.

Source: [Movable Feasts \(Shanghai Street Food\)](#)

A Taiwan Convenience Store Staple

In Taiwan, tea eggs simmer in warmers by the counter of 7-Eleven stores nationwide, one of the island's most familiar grab-and-go snacks.

Source: [Wikipedia](#)

IN SHORT

A tea egg takes patience and a good shell. So does a good Multan morning, one Fresh Yolk dozen at a time.

References

1. [Wikipedia](#) https://en.wikipedia.org/wiki/Tea_egg
2. [Wikipedia](#) https://en.wikipedia.org/wiki/Tea_egg
3. [Wikipedia](#) https://en.wikipedia.org/wiki/Tea_egg
4. [Movable Feasts \(Shanghai Street Food\)](#) <https://sh-streetfood.org/cha-ye-dan-tea-eggs-%E8%8C%B6%E8%91%89%E8%9B%8B/>
5. [Wikipedia](#) https://en.wikipedia.org/wiki/Tea_egg



ORDER ON WHATSAPP

0312 4444925

freshyolk.com