Salted Duck Eggs

**Equipment**
- Most important is a large plastic container or large jar with a sealable lid.

**Ingredients**
- 12 duck eggs
- 1 Litre of water but that’ll depend on egg and container size
- 75g sea salt
- 120ml baijiu [Chinese rice wine]
- 1tbs of Chinese cooking win

**Instructions**
1. The eggs must be clean with no dirty on them
2. To check how much water you’ll need, place the eggs into the container you’re using and fill with water until the eggs are completely covered.
3. Remove the eggs from the water and keep the water
4. Transfer the water from the container to a clean pan and add the salt. Bring the mixture to the boil and then let cool completely.
5. If your using baijiu nows the time. Add the bai jiu to a large bowl and place the eggs in, turn the eggs every 5-10mins to make sure they all get covered completely, let them soak for around an hour, whilst you turn them.
6. Add the eggs back to your large sealable container, add in the salt water and the baijiu [if using] or the Chinese cooking wine
7. Cover tightly and store in a cool dry place for a minimum of 30 days. After 30 days take one out a see if it’s done – depending on egg size you may have to wait a further 10-15 days before checking again.
8. To cook them place in boiling water and cook for 10-12 minutes.

* you can use chicken eggs but they are smaller so reduce the time in the salt water by roughly 14 days before checking
* you can add to the boiling salt water, cinnamon, star anise, peppercorns or Sichuan peppercorns for more flavour – add them whilst it’s boiling.
* if you can’t find baijiu, whiskey is a good substitute. This brings out the natural oils in the egg and helps with the brining process and is used regularly in China for salted eggs.
* once the eggs have thoroughly salted, remove them from the salt water and keep in an uncovered bowl but cook them within 1-2 weeks. Cooked salted eggs can be kept in the fridge for up to 1 month.