

30 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1½ cups (375ml) canola oil
- 8 large eggs
- Salt and milled pepper

For serving:

- 3-4 cups cooked sushi rice
- Crispy fried ginger (optional)
- Sliced spring onion or fresh chilli
- Handful sesame seeds
- Sesame oil and soy sauce, for drizzling

Method

1. Heat oil in a wok or deep medium-sized pot over medium heat.
2. Crack 2 eggs into a bowl and add to hot oil.
3. Deep-fry until the edges are crispy, then reduce heat to cook yolks to your liking (see cook's note).
4. Carefully remove eggs using a slotted spoon so that excess oil is drained before placing on a plate.
5. Repeat with other eggs.
6. Serve on a bed of sticky rice topped with ginger, spring onion or chilli and sesame seeds, drizzled with sesame oil and soy sauce.

### **COOK'S NOTE**

For a firmer yolk, remove eggs from the deep-frying oil and cook in a dry, non-stick pan for 2-3 minutes more.

[Browse more daily dinners recipes here.](#)