



**Miele**

# Ostereier (German Easter eggs)

By Miele

**5 minutes, plus soaking time**

Preparation time

**30 minutes**

Cooking time

**Makes 12**

Serves

## INGREDIENTS

### Eggs

12 eggs

### Red or pink dye

250 ml (1 cup) water

2 tsp white vinegar

½ -1 cup grated beetroot

### Yellow dye

250 ml (1 cup) water

2 tsp white vinegar

1 tbsp ground turmeric

### Orange dye

250 ml (1 cup) water

2 tsp white vinegar

Peels from 6 brown onions

### Blue dye

250 ml (1 cup) water

2 tsp white vinegar

1 cup shredded red cabbage

### Brown dye

250 ml (1 cup) water

2 tsp white vinegar

2 tbsp instant coffee granules

### Miele accessories

Perforated steam container

## METHOD

### Eggs

1. Place the eggs in a perforated steam container in the steam oven. Steam at 100°C for 12 minutes. Place in cold water to cool.
2. Prepare your preferred natural dye and soak the eggs to 30 minutes to colour.

### Red or pink dye

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
2. Reduce to a simmer on medium heat, induction setting 5 and add the beetroot. Add a little for pink and a lot for red. Simmer, covered for 5 minutes to infuse the colour.
3. Strain the mixture and discard the beetroot.

### **Yellow dye**

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
2. Reduce to a simmer on medium heat, induction setting 5 and add the turmeric. Simmer, covered for 5 minutes to infuse the colour
3. Strain the mixture and discard the turmeric.

### **Orange dye**

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
2. Reduce to a simmer on medium heat, induction setting 5 and add the onion skins. Simmer, covered for 15 minutes to infuse the colour
3. Strain the mixture and discard the onion skins.

### **Blue dye**

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8.
2. Reduce to a simmer on medium heat, induction setting 5 and add the cabbage. Simmer, covered for 10 minutes to infuse the colour
3. Strain the mixture and discard the cabbage.

### **Brown dye**

1. Place the water and vinegar in a small saucepan and bring to the boil on high heat, induction setting 8. Add the coffee, stir to combine.

### **Hints and tips**

- Many German families will cook, colour and decorate boiled eggs in the lead up to Easter, before hanging them from branches around the home and garden.