



Easter egg dye with turmeric

30'
Hands on

10
Portion(s)

1
Difficulty



Ingredients

- 20 eggs, at room temperature
- 30 g turmeric, powder
- 100 g vinegar
- 1 teaspoon(s) olive oil

Διατροφικός πίνακας

Nutrition information per portion

81 Calories (kcal)	5.5 Total Fat (g)	1.5 Saturated Fat (g)	0.0 Total Carbs (g)
4%	8%	8%	0%
0.0 Sugars (g)	8.1 Protein (g)	0.0 Fibre (g)	0.22 Sodium (g)
0%	16%	0%	4%

Method

Turmeric lends a lovely yellowy-orange color to your eggs!

- Add the turmeric powder and vinegar to a [wide pot](#) full of water at room temperature.
- Add the eggs in a single layer.
- Let the water slowly come to a boil and simmer for 20 minutes.
- Let the eggs cool in the water, stirring every so often.
- Refrigerate in the pot, overnight.
- The following day, remove eggs from pot. Rinse gently. Pour some oil on a piece of cloth and make them shine.

Tip

The nutritional chart only refers to the eggs.