

Singapore Oyster Omelette

Ingredients

1/4 c Tapioca Starch
1 T Rice Flour
0 pn Salt
1/2 c Water
3 Eggs
1 1/2 t Fish Sauce
1/4 t White Pepper
1 clv Garlic (minced)
10 Oysters
1 Green Onion (chopped)
2 T Cilantro (chopped)
3 T Vegetable Oil
1 T Chili Garlic Sauce
1 T Vinegar

Instructions

1. In a small bowl scramble eggs and season with 1 teaspoon fish sauce, 1/4 teaspoon white pepper and garlic. Set aside.
2. Wash oysters then drian, season with 1/2 teaspoon fish sauce and dash of white pepper.
3. To a wok, add 1 tablespoon oil and let heat on high. Once hot, stir batter once more, and pour into pan one ladle at a time. Let batter cook until the middle becomes translucent and the edges crisp up. Using spatula, break apart the batter. It should be sticky and gooey.
4. Add another tablespoon oil, then pouring in half the egg mixture. Let bottom of the eggs set, and then flip over to the other side to cook. Break apart eggs, and pour in the rest of the egg mixture. Let cook.

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5. Pour in 1 more tablespoon oil, and add the oysters last. Gently stir fry to incorporate. The oysters will cook fast, in about a minute or so. Turn off the heat and stir in green onions and cilantro.

6. In a small bowl mix chili garlic sauce with vinegar. Serve with oyster omelette.