

# Oyster Omelet Recipe

(Malaysian Recipe)

**Ingredients:** Serves 2

200g fresh oyster (washed and drained)

1 tablespoon chopped garlic

4 tablespoons cooking oil

some coriander

2 eggs

**Batter ingredients:**

100g sweet potato flour

300g water

½ teaspoon salt

**Seasoning:**

1 tablespoon fish sauce

**Method:**

In a bowl, combine all the batter ingredients. Heat up pan and add in 4 tablespoons oil. Pour in mixed batter and sear into thin skin. Make a hole in the center of the skin; add in chopped garlic. Fry a while till aromatic, add in beaten eggs and seasoning. Toss in oyster and stir fry with the skin. Dish out when oyster is cooked, garnish with coriander and serve immediately.

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