

Oyster Omelet (Or Luak) Recipe

Ingredients:

6 eggs
2 teaspoons fish sauce
1 tablespoon chopped garlic
2 tablespoons tapioca flour, 1 tablespoon rice flour and a pinch of salt, rendered in 1/2 cup of water
1 cup small oysters or 10 large fresh oysters
1 teaspoon chili, powder, flakes, ketchup or paste
Fresh coriander (cilantro) sprigs
Bottled chili ketchup, mixed with vinegar to taste
Salt to taste
Oil

Method:

Beat eggs in a bowl until fluffy. Add fish sauce to season. Leave aside. Heat frying pan till hot. Add 1 teaspoon oil. Pour in half of the thin batter and allow it to set. Pour egg mixture over the flour pancake. Leave to set for about 10 seconds, then add more batter followed by 1 tablespoon of oil to allow parts of the omelet to brown. Cook a further 2-3 minutes. Cut into quarters and turn over to brown the other side. Remove. Add 1 more tablespoon of oil. Sauté chopped garlic and chili until fragrant, but not browned. Toss in the oysters, add a pinch of salt and stir quickly. Serve atop omelet garnished with coriander (cilantro) leaves and a dip of vinegar chili ketchup.

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