



# Recipes

Fresh Noodles

Dried Noodles

Tofu

Pastry



## Egg Tofu Oyster Sauce

🕒 25 minutes

👤 Serves 2



### Ingredients:

- 1 **Cap Kunci** egg tofu – cut into 6 or 8
- 2 cloves of garlic -finely chop
- 250ml water
- 1 tbsp oyster sauce
- 1 tbsp soy sauce
- 1/2 tsp black pepper
- 1 tsp corn flour -mix with some water
- 1 egg
- 2 tbsp cooking oil
- Cilantro
- Fried shallots (*bawang goreng*)

### Directions:

- 1) Prepare all ingredients.
- 2) Heat cooking oil in a suitable wok.
- 3) Fry the cut Cap Kunci egg tofu. Set aside.
- 4) Sauté garlic until they become slightly brown and smell fragrant.
- 5) Pour in water and let it boil.
- 6) Add in oyster sauce, soy sauce and mix them well.
- 7) Stir in egg and let it cook.
- 8) Add in fried egg tofu and corn flour mixture and mix them well.
- 9) After the gravy has thickened, turn off the heat. Garnish with cut cilantro and fried shallots and serve while still hot.

### You will need:



**EGG TOFU 130g**

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### PRODUCT

Cap Kunci  
Piramid  
Noodlekid  
Primo  
Key  
Noble Noodles

### RECIPES

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