

Omelette Sauce

Preparation : 5 minute
Cooking Time : 5 minutes
Serves : 4

A beautiful sauce just ready to drizzle over your omelette for that real Chinese flavor that only ever seem to ever come from your favourite restaurant. Suitable as a dipping sauce for entree's and meats, chicken dishes and so easy to prepare in just minutes.

INGREDIENTS

<ul style="list-style-type: none">• 2 cups chicken stock• 1 tbsp mushroom soy (Dark soy)• ½ tsp Thick soy• 2 spring onions	<ul style="list-style-type: none">• 1 cup water• 1 tsp sugar• 1 tbsp cornstarch
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METHOD

1. Finely chopped spring onions and set aside as garnish.
2. Heat wok or suitable pot.
3. Add chicken stock, water, mushroom soy , dark soy, sugar and stir.
4. Add cornstarch to thicken and when heated through add spring onions.
5. Set aside in suitable bowl ready to serve over omelet or your favorite dish.

ACKNOWLEDGEMENTS

Recipe with the compliments of Ray from the Chinese Kitchen Restaurant Riverton Western Australia.