

OKI

PARTY FOODS

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01 AIR FRYER PASTA CHIPS

空气炸锅意面脆条

INGREDIENTS

- OKI Premium Sunflower Oil
- 250g Penne pasta
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp Italian herbs
- 60g Parmesan cheese

METHOD

1. Bring a pot of lightly salted water to a boil, add in penne pasta and cook, stirring occasionally, until tender yet firm to the bite, about 12 minutes. Drain, but do not rinse. Set aside.
2. Transfer the cooked pasta to a large mixing bowl, drizzle with **OKI Premium Sunflower Oil**, then stir in salt, black pepper, Italian herbs and parmesan cheese. Toss to coat evenly.
3. Air fry in preheated air fryer at 200°C for 10 minutes. Take out and turn over, continue to air fry for another 10 minutes. Remove from air fryer and allow to cool slightly before serving. Enjoy!!





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02 SALAD WITH CILANTRO & LIME DRESSING 香菜酸酩沙拉



INGREDIENTS

- OKI Premium Sunflower Oil
- 40g lime juice
- 20g apple cider
- 5g cilantro
- 2g cayenne pepper
- 12g ground cumin
- 1g salt
- 24g honey

METHOD

1. In a mason jar, pour in **OKI Premium Sunflower Oil**, lime juice, apple cider, cayenne pepper, ground cumin, salt, honey and cilantro.
2. Screw the lid on tightly and shake vigorously.
3. Add the cilantro lime dressing to washed salad green and toss it. Enjoy.





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03 BISCOFF BROWNIES

焦糖饼干布朗尼

INGREDIENTS

- 2 eggs
- 80g sugar
- 140g dark chocolate (chopped)
- 10g OKI Premium Sunflower Oil
- 80g butter (unsalted)
- 70g all-purpose flour
- 20g cocoa powder
- 8 pcs biscoff biscuit

METHOD

1. Preheat the oven to 175°C and line 9x9 square tin with parchment paper.
2. In a mixing bowl, add in eggs and caster sugar and mix well. Set aside.
3. In another mixing bowl, add in chopped dark chocolate, **OKI Premium Sunflower Oil** and unsalted butter, then soak the mixing bowl in a large mixing bowl with hot water. Stir until melt.
4. Once the chocolate mixture is done, add in the egg mixture and stir to mix well. Then sift in all-purpose flour and cocoa powder. And mix until well combined.
5. Pour the batter into the square tin. Use a spatula to spread the top of the brownie. Slowly add the biscoff biscuit on top of the brownie. Bake at 175°C for 15 – 18 minutes.
6. Leave the brownie to cool completely in the tin, refrigerate before cutting to make it easier! Enjoy !!





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04 GUACAMOLE

墨西哥牛油果醬

INGREDIENTS

- OKI Organic Extra Virgin Olive Oil
- 2 pcs wraps
- 10 prawns
- 2 cloves of garlic
- 1 Avocado
- ¼ onion (diced)
- ½ tomato (diced)
- ½ yellow bell pepper (diced)
- ½ lemon
- salt
- pepper
- fresh parsley (chopped)

METHOD

To make tortilla chips

1. Preheat the oven to 180 degree celcius. Cut the wrap into 8 triangle shaped wedges, brush the wraps with **OKI Organic Extra Virgin Olive Oil** on both sides of cut tortilla. Make sure it covers the entire surface. Bake for 10 to 15 minutes or until golden brown. Let it cool down and set aside.

To prepare Guacamole

2. Slice the avocado in half, remove the pit, and scoop into a mixing bowl. Squeeze the lemon juice and black pepper. Mash with a fork until smooth.

3. Add in diced yellow pepper, diced tomato, diced onion and chopped parsley. Then add in 1 teaspoon of OKI Organic extra virgin olive oil. Mix until well combined.

To prepare the prawns

4. Marinate the prawns with salt for at least 10 minutes.

5. In a frying pan, heat 2 tablespoons of OKI Organic extra virgin olive oil over medium heat, saute the chopped garlic until fragrance. Then saute the praw until cooked.

6. Serve with Guacamole and tortilla chips. Enjoy!!





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05 SALTED EGG PIZZA

咸蛋披萨



INGREDIENTS

- 150g all-purpose flour
- 15g sugar
- 3g instant yeast
- 3g bread improver
- 2g salt
- 50g cold water
- 15g margarine
- 50g suji flour

Salted Egg Sauce

- 15g unsalted butter
- 15g garlic
- 130g chicken (cube)
- 2g curry leaves
- 5g chili
- 120g OKI Salted Egg Seasoning Powder

Topping

- 150g Mozzarella Cheese
- 60g red capsicum
- 50g pineapple
- 30g holland onion

METHOD

To prepare pizza dough

1. In a large mixing bowl, mix all-purpose flour, sugar, instant yeast, bread improver and salt. Slowly add in egg, cold water and margarine, mix until a dough is formed.
2. Cling wrap the dough and allow to ferment for 1 hour until doubled in size.
3. Dust some suji flour on a clean surface. Flatten the dough into a round shape with a roller pin and prick with some holes.
4. Proof the dough in a warm and humid environment for 1 hour.

To prepare salted egg sauce

5. Melt unsalted butter in a pan, stir fry the garlic, chicken cube, curry leaf, and chilli until fragrant then add in **OKI Salted Egg Seasoning Powder**, stir over a low heat until it turns golden brown.

To assemble pizza

6. Spread the salted egg sauce with chicken on the pizza dough. And top with mozzarella cheese, red capsicum, pineapple and Holland onion. Bake in a preheated oven at 200C for 30 minutes or until golden brown. Enjoy!!





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06 KOREAN FRIED CHICKEN

韩式炸鸡



INGREDIENTS

Batter

- 130g OKI Crispy Fried Chicken Coating
- 60ml cold water
- 500ml OKI Peanut Aroma Premium Cooking Oil
- 500g chicken wing sticks

Sauce

- 2 tbsp of gochujang
- 1 tbsp of soy sauce
- 1 tbsp of sesame oil
- 3 tbsp of tomato sauce
- 2 tbsp of brown sugar
- 1 tbsp of minced garlic
- 4 tbsp of honey
- toasted sesame (to garnish)

METHOD

1. Wash the chicken wings and drain thoroughly. Set aside.
2. In a large mixing bowl, gradually pour the cold water to 30g of **OKI Crispy Fried Chicken Coating**. Mix well, then marinate the chicken wings with the batter for 30 minutes.
3. Coat the marinated chicken with **OKI Crispy Fried Chicken Coating**.
4. Heat **OKI Peanut Aroma Premium Cooking Oil** in a pan. Deep fry the marinated chicken in hot oil of 180 degree celcius for about 7 to 10 minutes or until golden brown. Remove the chicken wings from the oil and drain on a paper towel.
5. Reheat the oil to 180 degree celcius, add in the chicken wings and fry again for about 2 minutes. Remove the chicken wings from the oil and drain on a paper towel.

To make the sauce

6. In a mixing bowl, add in tomato sauce, gochujang, honey, brown sugar, soy sauce, minced garlic and sesame oil. Stir to mix well.
7. Heat a pan over medium to low heat, pour in the sauce mixture and cook until slightly thickened, about 5 minutes. Turn the heat off.
8. Add the fried chicken into the pan, toss to coat well. Sprinkle with some toasted sesame. Enjoy!!



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