Oysters

Keep an eye out for bits of shells in the oyster Shelf life - 7 days Served with black pepper and tabasco



Small Pan; If more than 5 use a big pan

Contains Shellfish - Molluscs

INGREDIENTS

- Oyster
- 1 x Oyster
- Ice
- Oysters
- 6 x Oysters
- Ice
- Oysters
- 12 x Oysters
- Ice

METHOD

1. Carefully shuck the oysters.
2. Rinse off the brine.
3. Arrange over ice in a pan.
4. Add lemon wedges.

GARNISH

- 1 Oyster- 1 lemon wedge
- Oysters - 2 lemon wedge

EQUIPMENT

Oyster shucker

NOTES

- Keep an eye out for bits of shells in the oyster
- Shelf life - 7 days
- Served with black pepper and tabasco