



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

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



Food safety

From the SOP - what the kitchen must not skip on this dish.

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

Oysters

Plate - Small Pan; If more than 5 use a big pan
Method and video links are on page 1.