Oysters

2, 6 or 10 oysters served on crushed ice with lemon wedges.



2 or 6 oysters: small coloured plate. 12 oysters: large coloured plate.

Contains Shellfish - Molluscs

INGREDIENTS

- 2, 6 or 10 oysters
- Large scoop of ice (approx. 25-30 cubes), crushed or whole
- Optional: ground black pepper
- Optional: Tabasco

METHOD

1. Shuck fresh oysters, or defrost frozen oysters according to OB method.
2. Place the ice in the blender and pulse once or twice.
3. Place crushed ice on a coloured plate and place oysters on top of the ice.
4. Garnish with lemon wedges.
5. Serve with black pepper grinder, Tabasco sauce and oyster forks.

GARNISH

- 1, 2 or 3 lemon wedges
- 1g spring onion (green garnish)

EQUIPMENT

Oyster shucker

TIPS

- If using frozen oysters, defrost according to OB method.
- Always check for pieces of shell left behind during shucking.