



OYSTERS 8 WAYS

Eight delicious options...the world really is your oyster!

SPANISH-STYLE DRESSING

INGREDIENTS

- 1/2 chorizo sausage, finely chopped
- 1 chargrilled pepper (capsicum), drained, finely chopped
- 1 tbs sherry vinegar

METHOD

Cook the chorizo in a frying pan over medium heat, stirring, for 5 mins or until crisp. Transfer to a plate lined with paper towel. Combine with the capsicum and sherry in a bowl. Season. Spoon over 6 of the oysters on the platter.

PONZU DRESSING

INGREDIENTS

- 1 tbs soy sauce
- 1 tbs mirin seasoning
- 2 tsp lemon juice
- 2 tsp orange juice
- Spring onion curls, to serve
- Orange zest, to serve
- Toasted sesame seeds, to serve

METHOD

Combine the soy sauce, mirin seasoning, lemon juice and orange juice in a bowl. Spoon over 6 of the oysters on the platter. Sprinkle with spring onion curls, orange zest and sesame seeds.

MIGNONETTE DRESSING

INGREDIENTS

- 2 shallots, finely chopped
- 2 tbs white wine vinegar
- 2 tbs red wine vinegar
- 1/2 tsp caster sugar
- 1/2 tsp salt

METHOD

To make the mignonette dressing, place the shallot in a bowl with the combined vinegar, sugar and salt. Stir to combine. Season. Set aside for 15 mins to soak. Spoon over 6 of the oysters on the platter.

CORE INGREDIENTS

- Rock salt, to serve
- 24 fresh oysters
- Lime & lemon wedges, to serve

PREPARATION: 45MIN
COOKING: 10MIN
SERVINGS: 8
READY IN: 20MIN

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CUCUMBER & LYCHEE GRANITA

INGREDIENTS

- 1/2 cup pitted lychees in syrup
- 1 Lebanese cucumber, chopped
- 1/4 cup (60ml) lime juice

METHOD

Place the lychees, syrup, cucumber and lime juice in a blender and blend until smooth. Pour into a shallow metal container. Cover with foil. Place in the freezer for 2 hours or until set. Scrape and stir with a fork until crushed. Spoon over 6 of the oysters on the platter. Serve immediately.

GIN & TONIC DRESSING

INGREDIENTS

- 2 tbs gin
- 2 tbs tonic water
- 1/2 Lebanese cucumber, seeded, finely chopped

METHOD

Place the gin and tonic water in a small bowl. Add the cucumber and stir to combine. Season. Spoon over 6 of the oysters on the platter.

KILPATRICK DRESSING

INGREDIENTS

- 2 streaky bacon rashers, finely chopped
- 2 tbs Worcestershire sauce
- 1/4 tsp chipotle sauce

METHOD

Cook the bacon in a frying pan over medium heat, stirring, for 2-3 mins or until the bacon is crisp. Transfer to a plate lined with paper towel. Combine the Worcestershire sauce and Tabasco sauce in a small bowl. Add the bacon and toss to combine. Spoon over 6 of the oysters on the platter.

APPLE CIDER DRESSING

INGREDIENTS

- 1/2 Granny Smith apple, cut into matchsticks
- 1 tbs apple cider vinegar
- 1 tsp honey
- 1/2 tsp salt

METHOD

Place the apple in a bowl with the vinegar, honey and salt. Stir to combine. Set aside for 5 mins to soak. Spoon over 6 of the oysters on the platter.

SALSA VERDE DRESSING

INGREDIENTS

- 1/2 garlic clove, crushed
- 2 tsp finely chopped dill
- 2 tsp finely chopped mint
- 2 tsp finely chopped baby capers
- 2 tsp finely chopped chives
- 1 1/2 tbs lemon juice
- 2 tsp olive oil

METHOD

Combine the garlic, dill, mint, baby caper, chive, lemon juice and olive oil in a small bowl. Season. Spoon over 6 of the oysters on the platter.

PRESENTATION

Arrange the lime wedges and lemon wedges around the oysters on the platter. Serve immediately.

RECIPE COURTESY OF:

<https://www.taste.com.au/recipes/oysters-8-ways-recipe/xgp0nkh1>