



Oysters THREE WAYS

PREP TIME: 30 MINUTES

COOK TIME: 5 MINUTES

SERVES: 3 PEOPLE

> GLUTEN FREE > EGG FREE

Tired of the same old natural or Kilpatrick oysters? Here we present to you, our favourite ways to prepare oysters and they are sure to tantalise your taste buds too! Perfect for your next big get together with friends and family; this recipe gives you three delicious flavours to enjoy! There's something to suit every oyster lover!

SOY & GINGER

- 6 Oysters - shucked
 - 2 Tbsp Gluten Free Soy Sauce
 - 2 Tbsp Rice Wine Vinegar
 - 1 Tsp Sesame Oil
 - 1 Tsp Ginger - crushed
 - 25g Huon Salmon Roe
 - 1 Spring Onion - thinly sliced
1. In a small bowl, mix soy sauce, rice wine vinegar, sesame oil and crushed ginger together.
 2. Serve oysters on a serving tray or over a bed of rock salt and spoon the sauce mixture over each oyster.
 3. Garnish with salmon roe and spring onion and serve.

BASIL PESTO

- 6 Oysters - shucked
 - 1 Cup Fresh Basil
 - ¼ Cup Grated Parmesan
 - 1 Garlic Clove
 - 1 Lemon - zested & juiced
 - ½ Cup Olive Oil
 - Salt & Pepper - to taste
1. Add basil, parmesan, garlic, lemon juice and pine nuts into a food processor and pulse until finely chopped.
 2. While the motor is running, add olive oil gradually until you get a smooth consistency. Add salt and pepper to taste.
 3. Serve oysters on a serving tray or over a bed of rock salt and spoon the pesto mixture over each oyster. Garnish with lemon zest.

HERB BUTTER

- 6 Oysters - shucked
 - 1½ Tbsp Unsalted Butter
 - 1 Garlic clove - minced
 - 1 Tbsp Parsley - finely chopped
 - 1 Lemon - zested & juiced
 - Salt & Pepper - to taste
1. Preheat grill to medium high and place oysters on a tray with a thick layer of salt to hold them upright. Grill oysters for 3-5 minutes.
 2. While oysters are cooking, in a small pot, add butter and garlic, heating until melted.
 3. Remove from heat and mix in parsley, lemon zest & juice, as well as salt & pepper to taste.
 4. Serve oysters on a serving tray or keep them in the tray used to grill them (Careful not to burn yourself!) Pour melted herb butter in each oyster and serve.