

STEAMED OYSTERS

EQUIPMENT

MIXING BOWLS, SPOONS, SOLID BAKING TRAY, MICRO PLANE, SMALL SAUCEPAN

INGREDIENTS

12 SHUCKED PACIFIC OYSTERS, 15GM LIGHT SOY SAUCE,
15GM SHAO XING COOKING WINE, 1CM PIECE PEELED GINGER, 1 LOMBOK CHILLI, 2 SPRING ONIONS, 4 SPRIGS CORIANDER, 15GM SESAME OIL,
ROCK SALT

METHOD

LINE A SOLID BAKING TRAY WITH ROCK SALT. PLACE THE OYSTERS ON TOP OF THE SALT AND SET ASIDE.

GRATE THE GINGER INTO A SMALL MIXING BOWL AND ADD THE SOY, COOKING WINE AND CHOPPED CHILLI. MIX WELL AND SPOON THE
MARINADE OVER THE OYSTERS.

PLACE THE TRAY INTO A PRE-HEATED OVEN STEAM SETTING 80°C FOR 8-10 MINUTES.

WHILE THE OYSTERS ARE STEAMING SLICE THE SPRING ONIONS AND ROUGHLY CHOP THE CORIANDER. POUR THE SESAME OIL INTO A SAUCEPAN
AND HEAT OVER MEDIUM HEAT UNTIL SMOKING.

ONCE COOKED REMOVE THE OYSTERS FROM THE OVEN POUR A LITTLE SESAME OIL OVER EACH OYSTER AND SCATTER OVER CORIANDER AND
SPRING ONIONS AND SERVE.

HINTS & TIPS

- USE ROCK SALT AS A BED FOR THE OYSTERS, THIS STOPS THEM TIPPING OVER AND LOOSING ANY MARINATE/SAUCE INSIDE THE SHELL.