

Christmas

OYSTERS WITH MIGNONETTE, CREME FRAICHE AND RHUBARB



INGREDIENTS

- 1/2 rhubarb stalk
- 2 small eschalots, finely chopped
- 1/3 cup (80ml) sherry vinegar
- 12 freshly shucked Sydney rock oysters
- 1/4 cup (60g) creme fraiche
- Amaranth leaves (from selected greengrocers – optional), to garnish

DIRECTIONS

1. Using a vegetable peeler, peel thin strips of rhubarb away from the stalk and thinly shred using a knife. Place in a bowl of iced water for 30 minutes to curl, then drain and pat dry with paper towel.
2. To make mignonette, whisk eschalot and vinegar in a bowl. Season and set aside. Arrange oysters over ice and serve immediately with mignonette, creme fraiche, rhubarb and amaranth, if using.

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SERVES: 4

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