

OYSTERS WITH ORIENTAL CHILLI BUTTER



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SERVES 4

Preparation Time: 10 min

Cook Time: 5 min

INGREDIENTS

12 fresh oysters; ask fishmonger to open them for you; use on the same day • 50g butter • 1 tablespoon Thai fish sauce • 1cm piece of fresh ginger, grated • 2 red chillies, seeded and chopped • 1lime, with the zest removed and juiced • 1 teaspoon caster sugar • A handful of fresh coriander; chopped

METHOD

Arrange the oysters on one half of their shells on a platter with rock salt • Place the butter, fish sauce, ginger, lime and sugar in a small saucepan, and heat gently for 2-3min, until the butter and sugar have melted and the mixture is bubbling • Drizzle over the oysters and sprinkle with coriander • Serve with ice cold sparkling wine - Espumante Baga – Luís Pato, adding lime zest to the wine