



THE WORLD IS YOUR OYSTER!

MISE EN PLACE

- **Scrub and rinse your oysters.**
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HOW TO SHUCK OYSTERS:

- Clean the oysters first by scrubbing and rinsing with cold water.
- Fold a clean kitchen towel over multiple times. Place the oyster on the folded towel. Fold the towel over the oyster leaving its hinge exposed. Place your hand over top of the portion of the towel that is covering the oyster. Apply pressure so the oyster does not slip.
- Grab your oyster knife and work it into the hinge of the oyster. Wiggle the knife around until you feel like you can exert some pressure against both the top and bottom shells at once by twisting and prying the knife.
- Once you hear a pop, rotate your blade to separate the top and bottom shell.
- Now insert your knife so that the pressure is on the roof of the oyster shell (being careful not to pierce the oyster's belly) and slide your knife to the opposite end of the hinge to sever the abductor muscle that keeps the top and bottom shell together.
- Once the muscle is cut, remove the top shell. Inspect the oyster and give it a sniff to ensure that it isn't spoiled.
- Sever the same abductor muscle that connects the oyster to the bottom shell. Remove any shell fragments.
- Your oyster is now ready to be eaten or cooked.

OYSTER MOTOYAKI (Japanese Baked Oysters)

Recipe by MAI NGUYEN

12 small fresh oysters, scrubbed and rinsed
¾ cup mayo (Kewpie brand Japanese mayo is recommended)
1 tbsp miso paste
2 tsp sugar
2 tbsp tobiko/masago (optional)
Lemon wedges to serve

- Preheat your oven to 375 F.
- Mix the mayo, miso and sugar together until the miso is well blended and disappears into the mayo.
- Fold in the tobiko/masago.
- Shuck the oysters and cover each oyster with the miso mayo sauce.
- Place the oysters on a baking tray and place in the preheated oven. Cook the oysters until the sauce is browned and bubbling, 7-10 minutes.
- Serve with lemon wedges.

FRESH OYSTERS WITH CLASSIC MIGNONETTE

Recipe by MAI NGUYEN

12 small fresh oysters, scrubbed and rinsed
1 large shallot, very finely diced
½ cup champagne/white wine vinegar
Freshly cracked black pepper to taste
Crushed ice to keep oysters cold

- Mix the finely diced shallots with vinegar and black pepper. Let the mixture sit at room temperature for 20 minutes before serving, allowing the flavours to marry.
- Shuck the oysters and place over ice.
- Place mignonette in a serving vessel on the ice with the oysters.

Customize your mignonette by adding or replacing ingredients. To make a spicy mignonette, add hot sauce of your choice (sambal, tabasco, Valentina's, etc.) or add finely diced fresh pepper (jalapeno, serrano, Thai chili, scotch bonnet, etc.). To add brightness or freshness to your mignonette add passion fruit, finely diced pineapple, finely diced cucumber, finely chopped lemongrass, or replace vinegar with citrus juice, etc.

FRIED OYSTERS WITH FRESH LEMON AIOLI

Recipe by MAI NGUYEN

12 shucked oysters, shells removed (does not need to be freshly shucked oysters, they can be frozen or jarred)

1 egg, beaten

3/4 cup flour

1/4 cup cornmeal

1 tsp salt

1 tsp pepper

1 tsp paprika

1 egg yolk

3/4 cup oil of choice (olive oil, canola, avocado, grapeseed, etc.)

Half a lemon (zest and juice)

1 clove garlic, grated

1 tsp Dijon mustard

Salt and pepper to taste

Frying oil, enough to cover 1.5-2inches in a pot/frying pan

Finely chopped parsley to garnish

- In a medium sized bowl, combine the egg yolk and Dijon mustard.
- Starting with 1 teaspoon at a time, add in the oil while actively/vigorously whisking ensuring that the oil is well mixed before adding more. Once all the oil is added and a thick emulsion is achieved, season with salt, lemon juice, zest and garlic.
- Mix together the flour, cornmeal, salt, pepper and paprika in a shallow bowl.
- Gently mix and cover the oysters with the beaten egg.
- Heat the frying oil to 365 F.
- Remove each oyster out of the egg mixture and allow the excess moisture to drip off before rolling them in the cornmeal mixture to evenly coat.
- When the frying oil reaches 365 F, gently lower the dredged oysters into the oil, being careful not to overcrowd the pan. Fry the oysters until golden and crispy, 2-4 minutes. Remove the fried oysters onto a paper towel lined tray. Sprinkle right away with a bit of salt.
- Plate and garnish with parsley and serve with Aioli.

EQUIPMENT

Oyster shucker/knife

Pot/sauce pan

Frying pan

Kitchen towels

Tongs

Cutting board and knife
Mixing bowls
Whisk
Baking pans
Parchment paper

BONUS RECIPES: *Below are complementary or additional recipes. They are for your reference and enjoyment, and will not be taught in your class.*

OYSTER STEW *(serves 4)*

Recipe by MAI NGUYEN

3 tbsp unsalted butter
1 small yellow onion, finely diced
1 large celery rib, finely diced
2 cloves garlic, minced
1 sprig thyme
1 bay leaf
2 tbsp flour/cornstarch
¾ cup white wine
2 cups milk
1 cup heavy cream
2 cups shucked oysters, with their juices (fresh, frozen, or jarred)
Salt and pepper to taste
Finely chopped chives or parsley to garnish

- In a medium sauce pan, sauté the onion and celery until softened. Add the garlic and cook until fragrant.
- Add the white wine, thyme, and bay leaf and cook until the wine is reduced by about half.
- Mix the flour with cold milk and stir until well mixed. Add the milk and flour mixture into the pot along with the cream. Bring to a simmer.
- When the stew starts to thicken, add the shucked oysters and cook for 2-3 minutes or until the oysters start to curl. Season with salt and pepper.
- Turn off the heat and serve immediately. Garnish with chives and or parsley.