

## Poached Jersey Oysters



**Serves:** 8

**Profitability:**

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**Ingredients:**

OYSTER VELOUTÉ

60g shallots, finely diced

100ml Noilly Prat

120g fresh oysters

100g oyster juice

200ml double cream

200ml crème fraîche

40ml chardonnay vinegar

To taste lemon juice & salt

OYSTER EMULSION

20g seaweed butter

60g shallots, finely sliced

100ml Noilly Prat

120g raw oysters

100ml oyster juice

40ml champagne vinegar

200ml double cream

200ml crème fraîche

Pinch salt

To taste lemon juice

#### OYSTER POACHING LIQUID

100ml Champagne

100ml oyster juice

25g seaweed butter

16 large oysters

#### OYSTER TAPIOCA

50g cooked tapioca

50ml oyster velouté

2 tbsp cucumber, finely chopped

1 tbsp fennel cress/dill, finely chopped

5-10ml yuzu juice

To taste salt

#### CUCUMBER PICKLE

1/4 cucumber, finely diced

2 shallots, finely chopped

1 tbsp dill/fennel, chopped

3 tbsp white balsamic vinegar

#### **Steps:**

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**OYSTER VELOUTÉ:** Put the shallots and Noilly Prat into a medium-sized pan. Reduce by half over a gentle heat until shallots become transparent. Add half of the oyster juice and half the oysters. Bring back to the boil and reduce by a quarter. Add the cream and crème fraîche and bring back to the boil, take off heat and blend. Return to pan, add remaining oyster juice and oysters. Bring to the boil and take off the heat. Add chardonnay vinegar and blend. Pass the sauce through a fine sieve. Add lemon and salt as necessary.

**OYSTER EMULSION:** In a saucepan, combine the shallots and Noilly Prat and over a medium heat reduce by half. Add half the oysters and oyster juice and reduce by a quarter. Add the cream and crème fraîche, cover in cling film and leave to steep for 20 minutes. Add remaining oysters, juice and seaweed butter, and blend until smooth. Pass through a chinois and add the vinegar. Season with salt and a little lemon juice if required. Keep at 62°C during service.

**OYSTER POACHING LIQUID:** Warm all the ingredients to 62°C for 30-60 seconds. Reserve for service.

**OYSTER TAPIOCA:** Warm the oyster velouté and tapioca, mix thoroughly. Allow to cool. Add all the other ingredients and season.

**CUCUMBER PICKLE:** Place the cucumber and vinegar into a vac bag on the highest setting. Open straight away and drain the vinegar. Lay on a blue cloth to drain for a few minutes. Place in a small bowl and mix in the shallot and fennel fronds. Keep at room temperature. Place a little pickle on each oyster when serving.