

BLUFF OYSTERS WITH CHILLI, SOY AND LEMON DRESSING



Ingredients (serves 4 people):

- 1 tbsp Dijon mustard
- 2 tbsp white wine vinegar
- 1/2 cup sunflower oil or similar

1 small red chilli, deseeded and finely chopped
2 tbsp light soy sauce
2 tbsp fresh lemon juice
1 clove garlic, peeled, crushed and finely chopped
1 tsp finely chopped chervil
24 Bluff oysters, and oyster shells

Preparation:

1. Whisk all ingredients except the oysters together with a balloon whisk until they emulsify.
2. To serve pass the oysters through the dressing, using a slotted spoon, then arrange in the shells.
3. Serve on a bed of ice, accompanied by a pile of lightly buttered grainy bread.