



POACHED JERSEY OYSTERS WITH OYSTER VELOUTÉ

METHOD

Opening Large Oysters

- When working with large oysters, that are too big to fit snugly in the palm of the hand, start by laying them on a cloth on the work surface with another cloth on top (The curved shell should be underneath)
- Insert the oyster-knife point as close to the hinge as possible; work it in to a depth of about 2cm
- Once the knife is in, pick up the oyster so the rounded shell sits in the flat of the hand
- Twist the knife downwards and inwards to loosen the two shells and separate them at the hinge
- The meat is attached to the top shell by an adductor muscle - Move the blade along the top (flat) shell and loosen the oyster from it without cutting into the fleshy part
- At this point oyster and oyster juices will sit in the rounded shell as though in a cup
- Discard the flat shell

Washing oysters and clarifying the juices

- As you open each muscle empty the juices into a bowl, expect about 200ml juice from 10-12 large oysters
- Pass the juice through the finest sieve and reserve
- Rinse the oysters in this juice to remove any grit or traces of shell
- Take them out of this liquid and reserve
- Sieve the juice again and store for the sauce, the poaching emulsion and the oyster mayonnaise – about 350ml in all

Recipe courtesy of **Steve Smith**
Head Chef at Michelin Starred restaurant **Bohemia**.



OYSTER VELOUTÉ RECIPE

INGREDIENTS

- 60g finely diced shallots
- 100ml Noilly Prat
- 100g Oyster Juices
- 120g Fresh Oysters
- 200ml Double Cream
- 200ml Crème Fraîche
- 40ml Chardonnay Vinegar
- Lemon Juice and Salt to taste

Serves eight

METHOD

- Put the shallots and Noilly Pratt into a medium-sized pan
- Reduce by half over a gentle heat so that the shallots become transparent
- Add half of the oyster juice and half the oysters
- Bring back to the boil and reduce by a quarter
- Add double cream and crème fraîche then bring back to the boil, take off the heat and blend
- Return to the pan and add the remaining oyster juices 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

Recipe courtesy of Steve Smith,
Head Chef at Michelin Starred
restaurant Bohemia.



OYSTER EMULSION

INGREDIENTS

- 20g Seaweed butter
- 60g Finely sliced shallots
- 100ml Noilly Prat
- 120g Raw Oyster
- 100ml Oyster juice
- 120g Raw Oyster
- 40ml Champagne vinegar
- 200ml Double cream
- 200ml Creme Fraiche
- A Pinch of salt
- Lemon juice

METHOD

- In a saucepan, combine the shallots and Noilly Prat
- Reduce by half over a medium heat
- Add half the oysters and oyster juice and reduce by $\frac{1}{4}$
- Add the cream and creme fraiche, cover in cling film and leave to steep for 20 minutes
- Add the remaining oyster, juice and the seaweed butter
- Place in a blender and blend till smooth
- Pass through a chinois and add the vinegar
- Season with salt and a little lemon juice if required

Serves eight

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Head Chef at Michelin Starred
restaurant Bohemia



OYSTER POACHING LIQUID

INGREDIENTS

- 100 ml Champagne
- 100ml Oyster juice
- 25g Seaweed butter

METHOD

- Warm all the ingredients to 62°C

Serves eight

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Head Chef at Michelin Starred
restaurant Bohemia.*



OYSTER TAPIOCA

INGREDIENTS

- 50g cooked tapioca
- 50ml oyster veloute
- 2 tbspn cucumber, finely chopped
- 1 tbspn fennel cress/dill, finely chopped
- 5-10ml Yuzu juice
- Salt

METHOD

- Warm the oyster veloute and tapioca, mix thoroughly
- Allow to cool
- Add all the other ingredients and season

Serves eight

Recipe courtesy of Steve Smith,
Head Chef at Michelin Starred
restaurant Bohemia.



CUCUMBER PICKLE RECIPE

INGREDIENTS

- *1/4 cucumber finely diced*
- *2 normal shallots finely chopped*
- *1 tbspn chopped dill/fennel*
- *3 tbspn white balsamic vinegar*

Serves eight

METHOD

- *Place the cucumber into a vac bag with the vinegar and vac 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*

*Recipe courtesy of Steve Smith,
Head Chef at Michelin Starred
restaurant Bohemia.*