

# *Mrs Pichot's oyster recipes*

## **Oyster salad with green tea Starter**

### Ingredients for 6 persons

36 oysters  
50 cl of liquid fresh cream  
1 teaspoonfuls of matcha powder green tea  
½ bunch of chervil  
2 tarragon stalks

Open the oysters and keep the first water aside. Take the oysters out of the shell.

Quickly rinse the oysters and drain them gently.

In a sauce pan, cook the fresh cream and the oyster juice until the mixture is reduced to its half.

Add the green tea and mix the whole mixture.

Add some pepper and keep it warm.

Wash and dry the lettuce. Then add the chopped tarragon and chervil.

Lay 6 oysters on every plate and spare the warm mixture on them.

Top it up herbal lettuce.

