

## Oysters served with buckwheat patties and green sauce

Recipe by Olivier Roellinger



### Préparation : 60mins. Serves 4

- > 4 Tsarskaya n°2 oysters or 12 Tsarskaya n°3 oysters, 1 cup of buckwheat + ½ a cup of (blanched and hulled organic spices) 1/2 cup of grape seed oil, 20g of butter .
- > For the green sauce: 1 large onion, 1 teaspoon of cumin seeds, 100g of baby leaf spinach, 12.5 cl of water, 40g of butter, pinch of salt.
- > In a saucepan mix together the cup of buckwheat with 2 cups of non-salty water. Cover and simmer gently, until all the water has been absorbed.
- > Rinse the cooked grains in water in a sieve until the water passing through no longer contains fine particles. Leave it to drain for at least 15 minutes.
- > Fry half a cup of buckwheat in the grape seed oil until it browns. Drain.
- > Brown the buckwheat patties in 20g of butter.
- > Prepare the sauce: boil the baby leaf spinach for 1 minute on high heat in salted water. Plunge immediately into cold water so that it keeps its colour. Put to one side.
- > Finely chop the onion. Gently brown it in 40g of butter for around 10 minutes, then add the cumin and the water. Bring to the boil and simmer gently for 3 minutes. Put to one side.
- > Vigorously mix together the dried leaf spinach and the onion.
- > Open the oysters and throw water over them. Remove the oysters from their shell and put them into the saucepan (with the water).
- > Heat the green sauce in a bain-marie. Warm the oysters in another bain-marie (they should not be too hot, the test being that you should always be able to touch the bottom of the pan with your hand without burning yourself)
- > Put the green sauce into a container and the oil on top (before allowing it to drain on absorbent paper) and put the two buckwheat patties on the plate.