

Mrs Pichot's oyster recipes

Oysters with herbs in buttered paper

Ingredients for four persons

2 dozen of Normandy oysters size G
2 carrots cut in tiny bits
100 g of celery cut in tiny bits
2 leeks – white part only – cut in tiny bits
1 lemon pulp
1 set of aromatic herbs
160 grams of butter
Salt & pepper

Like all delicate flesh seafood, oysters are really perfect for cooking in butter paper.

- 1- Open the oysters & remove the flesh from the shell by cutting the muscle. Keep it aside.
- 2- Heat the oven at 160°C
- 3- Roast the finely cut vegetables with butter in a saucepan
- 4- Put them in a jar; add the oysters and aromatic herbs. Mix them thoroughly, taste the seasoning if necessary.
- 5- Cut 4 square sheets of foil. Spread 30 grams of butter on them so that the mixture will not stick to the foil. Spare the mixture on each buttered foil and add a bit of lemon pulp and 10 grams of butter as well as a pinch of pepper. Close the foil hermetically and lay them in a dish with space between them. Cook them + min in the oven.
- 6- Open each foil and lay them on 4 very warm plates

