

## Suggestions for preparing oysters

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### Exotic :

Open 4 Tsarskaya n°2 oysters, and throw over some water. Take out the oysters and strain them over a container for 15 minutes. Filter the water collected in the container and add 6 spoonfuls of Soya Cuisine soup (from the Bjorg range) and 2 table spoonfuls of nutmeg oil (from the Roellinger Spice range). Create a mousse using a blender. Take out the mousse that forms on the surface with a spoon and place it on top of 2 oysters. Give the blender an extra blast before taking out the froth for the remaining 2 oysters.



### With Pepper :

Using a pestle and mortar crush some pepper (Roellinger Spice range) or a good mix of peppers.  
Scatter onto 4 Tsarskaya n°2, according to taste.



### With lemon :

Open 4 Tsarskaya n°2 oysters and place them around a large pile of wet salt to keep them in place. Remove the zest of ¼ lime and cut the flesh into small cubes (taking care not to touch the white part of the meat). On each of the 4 oysters spread the zest of 3 pieces of lime pith, or ½ teaspoon of cumbavas oil (Roellinger spice range) or a good quality olive oil flavoured with lemon juice.