

# Oyster in two textures, sea water mirror, cold oyster cream, buttery spinach

## Recipe for 4

### Description

A quite unusual way to eat oyster that will leave you conquered.

### Note

When you use gelatine sheets, make sure your liquid is above 65°C before you put them in.

### Ingredients

#### Oyster

- 24 Unit(s) Oyster(s)
- Butter
- Salt and pepper

#### Oyster water jelly

- 3 Leaf(ves) Gelatin
- 1 Unit(s) Lemon juice
- 300 Ml Oyster water
- Butter
- Salt and pepper

#### Oyster cream

- 200 Ml 35% cooking cream
- 2 Leaf(ves) Gelatin
- Butter
- Salt and pepper

#### Last touch

- 12 Unit(s) Coriander sprout
- 4 Handful(s) Baby spinach
- Butter
- Salt and pepper

### Preparation

- Preparation time **60 mins**
- Resting time **30 mins**

#### Prep

#### **Oyster shell**

Open the oysters and keep the water in a bowl. Remove the oyster delicately.

Rince the shells under cold water, dry them and place them in the fridge.

#### **Oyster cream**

Put the gelatine sheets in cold water to rehydrate them before use (make sure you squeeze out the most of water when about to put in the cream)

#### Oyster cream

Bring 100 ml of cream to a boil, remove from the heat and add the gelatine, stir to combine.

In the remaining 100 ml of cream, with a hand mixer, blend the oyster.

Mix the two preparations together, pass through a sieve and season to taste.

Get the shells out of the fridge, keep them as flat as possible and pour in a tablespoon of oyster cream.

Carefully place the shells back in the fridge.

#### Oyster juice jelly.

Filter the oyster water through a cloth so there's no sand in it.

If too salty, add a little water. Set aside 300 ml of juice. Bring half of it to a boil (same process as the cream) and add the gelatine. Stir to combine.

Combine the two juices and place it all in the fridge to chill.

#### Plating and last touch

In a bowl, whisk the oyster jelly with the lemon juice to liquefy the mix.

Lay an oyster on the set cream, delicately pour the oyster jelly all over.

Sauté the spinach with some butter in a hot pan, season to taste and make little nests on which you'll place three oysters per person.

Finish by sprinkling some coriander sprouts.

**Bon appétit!**