

Oyster, mignonette |

Recipe for 12 oysters

Description

A classic oyster preparation: salt, acidity and flavor from the shallots.

Note

The choice of oysters depends on your preference as well as the season and where you live.

Ingredients

Oyster mignonette

- 12 Unit(s) Oyster(s)
- 75 Gr French shallot
- 60 Ml Red wine vinegar
- 60 Ml Raspberry vinegar
- 10 Gr Sugar

Preparation

- Preparation time **20 mins**

Mignonette

Finely mince the shallots.

In a sauce pot, place the salt, pepper, sugar and both vinegars. Heat until everything is dissolved, remove from heat and add the shallots.

Let cool at room temperature.

Finishing touches

Open the oysters, remove the first water and garnish with a small spoon of mignonette. All that is left is to enjoy!

Bon appétit!