

Poached oyster, sour cream, maple syrup and chives |

Recipe for 12 oysters

Description

Here is an oyster recipe including cooking the oysters.

You will find Quebec inspired flavors in a simple and delicious recipe.

Ingredients

Oysters

- 12 Unit(s) Oyster(s)
- Salt and pepper

Sour cream

- 120 Gr Sour cream
- 12 Sprig(s) Chives
- 2 Clove(s) Garlic
- 15 Gr Maple syrup
- Salt and pepper

Preparation

- Preparation time **15 mins**

Preparation

Finely slice the chives. Mince the garlic.

Open the oysters and remove the first water.

Sour cream

In a mixing bowl, combine the sour cream, maple syrup, garlic and chives. Season to taste.

Poaching the oysters

Bring a pot of water to a simmer, roughly 86°C.

Cook the oysters 3 at a time, to avoid over cooking them. Let them poach for roughly 40 seconds, remove them from the water and then cut the nerve connecting them to their shells.

Plating

Garnish each oyster with a small spoon of the sour cream mixture. Enjoy!

Bon appétit!