

Warm oysters with leeks fondue, Champagne sabayon

Recipe for 12 hutres

Description

Poached oysters in their juices and served in their shells over a leek fondue and covered with broiled Champagne sabayon.

Note

Use large size oysters for this recipe as they tend to shrink a bit when poached.

Ingredients

For the oysters

- 12 Unit(s) Oyster(s)
- 2 Unit(s) Leek
- 200 Ml Champagne
- 2 Unit(s) Egg yolk

- Salt and pepper
- Butter

Preparation

- Preparation time **30 mins**

For the leek fondue preparation

Finely mince the leek. In a hot nonstick skillet, place a knob of butter and sweat the leeks with a pinch of salt. Deglaze with 100 ml of champagne and reduce by half. Remove from the heat, add a knob of butter and mix well. Adjust seasoning and keep warm.

Champagne sabayon preparation

On a double boiler, vigorously whisk the egg yolks with the remaining 100 ml champagne until you get a foamy and unctuous texture. Season with salt and pepper and remove from heat.

For the oysters preparation

Using a brush, clean the oysters under running cold water. Open the oysters, detach them from their shells and strain the juice through a small sieve. Clean the empty half shells. In a small saucepan, bring the oyster juice to a boil. Remove from heat and poach the oysters in it for 15 seconds.

Oysters finition

Place a spoonful of leeks in each oyster shells, place a poached oyster on top, then a spoon Champagne sabayon. Use a torch to brown the sabayon or place the oysters 2 minutes in an oven under a broil setting. Serve immediately.

Bon appétit!