

Steamed Kangaroo Island Oysters with Ginger & Shallots



Ingredients

12 Freshly shucked Kangaroo Island Oysters

1/2 tsp Sugar

2 Spring Onions, cut into fine julienne strips

1 T Light Soy Sauce

1 T cooking Sake or dry Sherry

1/4 tsp Sesame Oil

Pepper

1 T Peanut Oil

2 cm knob Ginger, cut into fine julienne strips

Coriander Leaves

Method:

1. Combine soy sauce, sesame oil and sugar in a bowl, ensure that the sugar has dissolved and set

aside.

2. Pour sake or sherry over oysters and top with ginger.
3. Steam oysters in a steamer over boiling water for a couple of minutes until oysters are just warm.
4. Carefully arrange oysters on a platter.
5. Drizzle with combined soy sauce mixture.
6. Scatter spring onion over the top.
7. Heat peanut oil in a small saucepan until moderately hot.
8. Spoon a little over each oyster.
9. The oil should sizzle a little and combines with the sauce to slightly cook the ginger & shallot.
10. Sprinkle with Pepper and scatter over Coriander.