

# 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.