



# CRISPY OYSTER BEIGNETS WITH CHIVE AND GINGER

Small bag continental mixed leaves (washed and dried)

50g chives

30g fresh root ginger

24 fresh rock oysters

1 tbsp light soy sauce

½ lemon juice

5 tbsp peanut oil (groundnut)

110g plain flour plus extra for flouring oysters

160ml beer

15g fresh yeast (or 7g dried yeast)

Deep fat fryer or stove top fryer set to max (180°C-200°C)

1 / Open the oysters with an oyster knife being careful not to damage the flesh.

2 / Rinse the oysters in their own liquid to remove the shell and place into a container, straining the liquid over them through a fine sieve.

3 / Trim the shells to a neat and even finish with a pair of scissors and boil them in a pan for 10 minutes to sterilize.

4 / Warm the beer to blood temperature being careful not to exceed 36°C or the yeast will die.

5 / Crumble the yeast into a bowl and gradually whisk in the beer until smooth.

6 / Add the flour while mixing to make a smooth batter, dust very lightly with a little flour, cover with cling film and leave to prove at room temperature for 15-20 minutes.

7 / Peel the ginger and slice very finely, cut these slices into very fine dice and store in 2 tbsp of peanut oil and a little salt to taste.

8 / Use a very sharp knife to finely chop the chives and mix with the ginger with just enough oil to bind the mixture.

9 / Mix the lemon juice, soy and remaining 3 tablespoons oil in a bowl and dress the salad leaves with this.

10 / Place a little of the leaves into each shell (4 per plate).

11 / Dry the oysters on a clean towel and lightly dust with the flour.

12 / Dip each oyster into the batter so that they are fully coated and carefully drop into the hot fryer until golden brown and crispy.

13 / Drain on fresh kitchen towel; lightly season each oyster with a squeeze of lemon juice and a pinch of salt.

14 / Place one beignet onto each shell and top with a little of the chive and ginger mix.

**Note:** this must be plated fairly quickly or the batter will soften.