



OYSTER ROCKEFELLER

INGREDIENTS:

Rock Salt	450g spinach, picked and wash
24 Oysters in the half shell, opened and juices retained	1 bunch watercress, leaves only
4 Shallots, finely diced	115g soft breadcrumbs
1 stick celery, finely diced	1 teaspoon Worcestershire sauce
250g unsalted butter	1 teaspoon anchovy essence
1 teaspoon chopped chervil	¼ teaspoon ground black pepper
1 teaspoon chopped tarragon	1 tablespoon Pernod
2 tablespoons chopped flat-leaf parsley	85g Parmesan, grated

METHOD:

1. Preheat the oven to 230°C/Gas 8
2. Place a pile of rock salt on four oven proof plates and heat in the oven for 5 minutes before you need to cook the oysters.
3. Pan-fry the shallot and celery in 55g of the butter until softened, about 8-10 minutes over a medium heat
4. Add the oyster juices, herbs, spinach and watercress leaves, and cook until the greens have wilted, about 5 minutes. Increase the heat to boil away any liquid that has come out of the greens.
5. Place the spinach mixture in the bowl of a food processor with the remaining butter, half the breadcrumbs, the Worcestershire sauce, anchovy essence, pepper and Pernod. Blend until smooth.
6. Top each oyster with about 1 dessertspoon of the spinach mix. Remove the plates from the oven and place 6 oysters on each, positioning them in the hot salt.
7. Combine the remaining breadcrumbs with the Parmesan and sprinkle a little on top of each oyster.
8. Bake in the hot oven for 5-8 minutes until lightly golden and the oysters are bubbling.