



MIBRASA[®]

RECIPES

GRILLED OYSTERS!



Serves 3



4 minutes



1 Mibrasa casserole dish
1 Mibrasa GN 1/2

INGREDIENTS

6 Oysters
2 tbs butter
1 shallot
1 tbs chives, chopped
1 tsp sage, chopped
1 tsp Dry sherry
Freshly ground black pepper
1 lemon

METHOD

- Chop the shallots, sage and chives and mix with softened butter, sherry and some ground black pepper.
- Place the oysters in a Mibrasa gastronorm tray with the flat sides facing up and cook for 2 minutes or until they open. Remove from the oven and open fully removing one side of the shell. Cut lemon into wedges and cook in a Mibrasa casserole dish. Pour oyster juice from their shells and whisk together with the butter, herbs and spice mix.
- Spoon some mixed herb butter sauce into a shell and top with the oyster. Serve with a segment of grilled lemon over a bed of coarse salt and garnish with sage leaves.



tel. (408) 348 7607
usa@mibrasa.com
www.mibrasa.com

Share your recipes!
#mibrasa

