

Rockefeller Oyster |

Recipe for 12 oysters

Description

Here is an oyster recipe that is a little bit outside of the ordinary. Spinach, parmesan and hollandaise sauce garnishes.

Note

You can keep the water produced by opening the oysters and add it to the egg yolks instead of water to add more depth.

Ingredients

Oyster and garnish

- 12 Unit(s) Oyster(s)
- 1 Handful(s) Spinaches
- 30 Gr Grated parmesan
- 2 Clove(s) Chopped garlic
- 50 Ml Japanese breadcrumbs (panko)
- Salt and pepper

Hollandaise sauce

- 1 Unit(s) Egg yolk
- 60 Ml Clarified butter
- 1 Dash(es) Lemon juice
- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **Broil** at **375 F°**

Preparation

Blanch the spinach in boiling water for roughly 3 minutes. Strain and remove as much water as possible.

Open and clean the oysters, set them aside in a bowl in the fridge, shells apart.

Oysters and garnish

Chop the spinach. In a hot skillet with melted butter, sweat the spinach and garlic. Place a little bed of spinach in each oyster shell and then place an oyster on top.

Combine the breadcrumbs and parmesan.

Hollandaise sauce

Prepare a steam bath.

In a mixing bowl, place the egg yolks with a tablespoon of water. Whisk this mix energetically.

Once the mixture starts to lighten and emulsify, transfer to the steam bath and continue to whisk vigorously. Make sure the bowl does not get too hot (you should be able to touch it without burning yourself).

Once the sabayon is nice and firm, remove from the steam bath and slowly drizzle the butter while

whisking.

Season with salt and pepper, add the citrus zest and garnish the oysters generously with the sauce.

Finishing

Place the oysters on a baking sheet and broil them until they have a nice coloration. Add the panko and parmesan mix and broil until nice and crispy, making sure they don't burn.

Bon appétit!