

Beach Oyster in Herb Nage



Chef Nick Nutting, Wolf in the Fog

Published Friday, November 14, 2014 11:27AM PST

Chef Nick Nutting's Beach Oyster in Herb Nage

(serves 4)

Ingredients

- 4 medium Beach Oysters
- 250 ml Chardonnay
- 5 shallots (finely diced)
- 5 cloves of garlic (sliced)
- 250 ml butter
- 1 bunch spinach
- Fresh tarragon, parsley, chives, dill (chopped)
- Juice of 1 lemon
- Pernod (to taste)

Method

Shuck oysters. Reduce wine by half with shallots and garlic (until soft) then whip in cold butter until emulsified. Add spinach and blend. Add oysters and gently poach. Add herbs and Pernod. Season with lemon, salt and pepper.

To Finish

Place oysters back in shell. Garnish with herbs and crisp potato or serve with toasted baguette.