



*Ponzu &
Pickled Ginger*

- NSW -
OYSTERS



PONZU & PICKLED GINGER

INGREDIENTS

- 1 dozen Sydney Rock oysters
- 2 tablespoon soy sauce
- 2 tablespoon tamari
- 1 1/2 tablespoon mirin
- 1 tablespoon lemon juice
- 2 tablespoon orange juice
- 80g pickled ginger

METHOD

1. Place all ingredients except pickled ginger in a mixing bowl
2. Mix thoroughly
3. Spoon a teaspoon of dressing over each oyster
4. Place a small piece of ginger on each oyster to finish



OYSTER STORAGE

Unopened oysters:

- Unopened Sydney rock oysters should not be refrigerated, or stored in plastic, water or ice as this will kill them
- To store your unopened Sydney rock oysters, cover with a damp cloth and store at 10–15°C.

Opened oysters:

- If not eating straight away, cover and refrigerate between 2–5°C

Learn how to shuck your oysters like a pro

