



*Champagne &
Mandarin Granita*

- NSW -
OYSTERS





CHAMPAGNE & MANDARIN GRANITA

INGREDIENTS

- 1 dozen Sydney Rock oysters
- 750 ml champagne or sparkling wine
- 1 cup white sugar
- 1 lemon, juice only
- 2 mandarins, juice only

METHOD

1. In a small saucepan combine champagne, sugar, lemon and mandarin juice.
2. Heat until all sugar has dissolved but do not bring to the boil.
3. Pour into a wide base tray and place into freezer for approx. 4–5 hours.
4. When the mixture is frozen scratch the mix with a fork to fluff it up.
5. Spoon onto oysters just as you serve.
6. Garnish with the zest of a lime if desired.

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.

Learn how to shuck your oysters like a pro



Opened oysters:

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

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