



*Prosciutto  
Kilpatrick*

- NSW -  
**OYSTERS**



# PROSCIUTTO KILPATRICK

## INGREDIENTS

- 1 doz Sydney Rock oysters
- 12 thin slices prosciutto
- 1/4 cup tomato sauce
- 1/2 tablespoon Worcestershire sauce
- 1/4 teaspoon Tabasco
- 1 tablespoon fresh parsley, finely chopped
- 150g rock salt for baking

## METHOD

1. Preheat grill.
2. Place the shucked oysters on tray of coarse rock salt.
3. Combine tomato sauce, Worcestershire sauce, Tabasco and chopped parsley in a bowl and mix thoroughly.
4. Spoon half a tablespoon of sauce on each shucked oyster.
5. Cut prosciutto into thin strips and evenly divide onto each oyster.
6. Place the tray under the grill and cook for approx. 2 minutes or until the prosciutto colours and oysters are cooked.



## 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*

