



*Mignonette &
Cracked
Black Pepper*

- NSW -
OYSTERS





MIGNONETTE & CRACKED BLACK PEPPER

INGREDIENTS

- 1 dozen Sydney Rock oysters
- 1 cup aged red wine vinegar
- 4 shallots, finely diced
- Cracked black pepper
- 1 lemon cut into wedges

METHOD

1. Finely dice shallots and place in a small mixing bowl.
2. Pour over red wine vinegar then leave to sit for 2–3 hours.
3. Spoon half a tablespoon of onion dressing over each oyster just before serving.
4. A little squeeze of lemon and a crack of fresh black pepper to garnish.

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



NSW
OYSTERS

