



Hot Irish Oysters with Butter and Seaweed Sauce

Use rock oysters in this recipe and not the small flat or “native” oysters which are best eaten raw.

Serves 4

16 rock oysters

16 tablespoons butter and seaweed sauce

When ready to eat, place the oysters on an oven tray and place in a moderately hot oven for about 8 minutes. As soon as they start to open and a little juice appears on the tray, remove from the oven. Open carefully, leaving on the half shell and saving the precious juice in the shells. Spoon a little of sauce on top of each oyster. Remove to serving dishes, garnish with chervil, fennel or parsley and serve immediately.

Seaweed Butter Sauce

3 tablespoons white wine

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1 tablespoon of finely chopped shallot

Pinch of coarse ground pepper

1 tablespoon of cream

6oz/170g cold and diced unsalted butter

1-2 teaspoons dried seaweed flakes

Lemon juice to taste

Place the wine, vinegar, shallot and pepper in a non-reactive saucepan. Boil gently to reduce the ingredients to ½ tablespoon. Add the cream and allow to bubble up. Heat control is the key here. If the pan is too hot the sauce may split and if it is too cold it may become greasy. Keep a little water close at hand and if the sauce starts to look strange add a dessertspoon of the water and keep whisking. Whisk in the cold butter a few bits at a time. Gradually it will begin to thicken lightly and start to look like a sauce. Continue until all the butter is incorporated. Draw off the heat and add a squeeze of lemon juice and salt to taste. The salt transforms it. Now strain out the shallots and add the seaweed. Keep warm in a bowl of barely simmering water, a warmed flask or a shelf over your cooker.

Prepared by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamhuis at St. Patrick's Festival Amsterdam on March 17th 2017 at Splendor

Annual Festival of Irish culture: www.stpatrickamsterdam.com