



RORY O'CONNELL'S RECIPE

Butter and Herb Baked Oysters

Simple and fresh tasting, this recipe allows the lovely briny flavour of the oysters to shine through.

INGREDIENTS

1 dozen fresh oysters in the shell
120g butter
3/4 cup white breadcrumbs
2 tablespoons chives finely chopped
1 tablespoon lemon juice
1 teaspoon lemon zest finely grated
Optional: sweet paprika
Garnish: fresh chopped parsley
2 to 3 wedges lemon for serving

Serves 4

METHOD

Heat the oven to 425 F (220 C/Gas 7).

Add a layer of rock salt (or pebbles!) to a baking sheet. This will keep the oyster shells from wobbling.

Scrub the oyster shells with a stiff brush. Carefully shuck the oysters over a bowl to catch any liquids that might spill out. Run the knife along the bottom of the inside of the shell to loosen the oyster. If some of the oyster liquor does spill out, return it to the bottom shell. Discard the top shells and arrange the oysters with their liquid on the prepared baking sheet.

In a sauté pan over medium heat, melt 60g of the butter. Add the bread crumbs and cook, stirring, until the crumbs are golden and somewhat crisp.

In a bowl combine the remaining 60g of softened butter with the snipped chives, lemon juice, and the lemon zest. Top each oyster with a scant teaspoon of the butter and chives mixture and then sprinkle each one with the crisped crumbs.

If desired, finish with a light sprinkling of paprika.

Bake the oysters in the preheated oven for about 8 to 10 minutes, or until the oysters are just cooked through and the topping is golden brown.

Sprinkle with fresh chopped parsley and serve with lemon wedges.

Prepared & served by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamphuis on March 15th 2019 in Splendor, at St. Patrick's Festival Amsterdam, the annual Festival of Irish culture.