

Champagne Etienne Lefèvre

Natural Oyster

For 4 people

Difficulty level : easy

Preparation time: 20 min

Ingredients :

- 24 oysters
- ½ lemon
- black pepper
- 1 shallot
- cider vinegar
- superfine olive oil
- pepper, salt
- rye bread



PREPARATION :

- Open **oysters** with oysters knife, just before to wait on table. Sometimes, people like eat them naturally, and sometimes other like to eat with **pepper or lemon juice or shallots dressing**. The oysters are delicious with slice of rye bread.
- **Shallot dressing**: Chopped **shallot** finely and mix it with a soupspoon of **cider vinegar** and two teaspoons of **superfine olive oil**.
- Season with **pepper or salt**.



This recipe is an extract from "Le goût du vin"
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