

# Recipe of the Week

## Oysters with Sparkling Dressing



24 Oysters (still in half shell)  
50g unsalted butter, melted  
2 slices prosciutto, finely chopped  
1/2 tspn caster sugar

### Dressing

1/4 cup of sparkling white wine  
2 tspn red wine vinegar  
3 tspn finely chopped red onion  
1 tbsp finely chopped flat-parsley

To make sparkling dressing combine ingredients in a small bowl.  
Season and set aside for 15 minutes for flavours to infuse.

Meanwhile, preheat grill to high. Sit oysters on a baking tray.

Combine butter, prosciutto and sugar, and spoon mixture over oysters

Grill the oysters for 1 1/2 minutes or until prosciutto is a little crispy.  
Remove from heat, drizzle each oyster with sparkling dressing and  
serve immediately with a glass of the chilled sparkling wine.