

Recipe of the Week

Breaded Oysters



- 4 Slices White Bread, crusts removed, roughly torn
- Olive Oil
- 50g Butter
- 2 Anchovy Fillets, finely sliced
- 1 Lemon, zest & juice
- 2 tbsp Parsley, finely chopped
- 2 Tomatoes, blanched, deseeded and diced
- 6 Coffin Bay Oysters
- Rock Salt, to serve

Pre-heat the oven grill until hot. Process bread slices in a blender to make fine bread crumbs.

Heat a frying pan over medium heat, drizzle with olive oil, add butter and anchovy. Once butter has melted, add bread crumbs and stir. Toast the crumbs until lightly golden, stir in the lemon zest, juice, parsley and tomato.

Place oysters on a lined tray and top with the breadcrumb mix, place under grill for 2-3 minutes or until oyster is cooked and breadcrumbs are golden.

Arrange oysters on a serving plate lined with rock salt. Serve with fresh lemon and lime wedges.