

Recipe of the Week

Oysters Mornay

2 Dozen Coffin Bay Oysters
60g Butter
1/3 Cup Plain Flour
2 Cups Milk
1/2 Cup grated Cheddar
Cheese



Melt butter in a medium pan over medium heat. Add flour and cook, stirring, for about 3 minutes or until the mixture thickens and bubbles.

Remove from heat and gradually stir in the milk. Cook, stirring, until the mixture boils and thickens. Remove from heat and stir through half the cheese.

Place oysters on an oven tray. Spoon sauce evenly over the oysters and sprinkle with the remaining cheese.

Grill until lightly browned.

Serve immediately