

Warm oysters served in their shell with Ma' Kaira linguine and champagne veloute

Serves 4

Ingredients

80g Ma' Kaira linguine, cooked until al dente, refreshed in cold water and reserved
12 oysters shucked, juice reserved, shells washed
2 tablespoons olive oil
1 shallot, peeled and finely sliced
1 sprig thyme
1 teaspoon minced garlic
1 bay leaf
50ml white wine
50ml fish stock
100ml cream
100ml champagne
Salt & pepper
2 tablespoons lemon juice
1 tablespoon butter
½ Lebanese cucumber, peeled and cut in to fine matchsticks
60g salmon roe

Method

- Heat a medium sized saucepan over medium heat.
- Add the olive oil followed by shallots, garlic, thyme and bay leaf and sweat for 3 minutes.
- Add the white wine and reduce by half, add the fish stock, reserved oyster juice and cream.
- Return to the boil and add the champagne.
- Season to taste with salt, pepper and lemon juice.
- Pre heat the oven to 180 ° C.
- Heat the butter in a large saucepan, add the cooked pasta and gently stir, warming the pasta through.
- Place the oysters shells on an oven tray and in to the oven.
- Lightly warm the oysters in a small saucepan over low heat.
- Remove the shells from the oven and place on a serving dish.
- Using a fork, twirl a few strands of pasta in to a barrel shape and place in a warm oyster shell. Repeat for all the shells.
- Place a warm oyster on top.
- Blitz the veloute with a hand blender until frothy, spoon the foam over the oysters.
- Top with cucumber and salmon roe and serve.

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