

View from the Fridge – Recipes from Brian Donkin

Recipe # 107 – Oysters Rockefeller

Preparation time: 10 mins Cooking time: 4 mins

Ingredients:

12 fresh oysters

25 mls Ricard (Pernod if you can't get any Ricard)

Hollandaise sauce (see www.leithlinks.co.uk for recipe)

Method

1. Open all of the oysters
2. Turn each oyster over in its shell
3. Place on baking tray, splash each oyster with Ricard and place under a hot grill for two minutes
4. Remove from grill and coat each with Hollandaise sauce
5. Grill until golden brown (see picture below)

Serves 2

