OYSTERS ROCKEFELLER

SERVES 1

INGREDIENTS

12 oysters
Handful breadcrumbs
1 small white onion, sliced
Handful parsley, chopped
Handful chervil, chopped
Handful tarragon, chopped
Soft butter
Tabasco sauce
Rock salt

- Preheat your grill. Shuck the oysters according to the instructions on page 14, ensuring you retain the bottom part of the shell.
- Put the breadcrumbs, onion, parsley, chervil and tarragon into a food processor, and blitz until the mixture reaches as fine a consistency as possible. Add a generous knob of soft butter, a few drops of Tabasco sauce, and season with sea salt and black pepper. Mix well and set aside.
- Preheat your grill. On a baking tray, arrange the oysters on a bed of rock salt so they sit upright. Cover each with a spoonful of the breadcrumb mixture.
- Grill the oysters until the butter in the breadcrumb mixture starts to bubble and turn golden-brown. Be careful not to overcook.
- Serve straight from the salted baking tray.

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