

Orange oysters

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Orange oysters

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Hosting a dinner party? Orange oysters are the perfect appetiser.

Ingredients (Recipe for one dozen oysters)

- ¼ onion, finely sliced
- Oyster juice
- 6 tbsp orange juice
- 50 ml white wine
- ½ organic orange, finely grated skin
- Pinch of saffron
- 2 star anise
- 6 tbsp cream
- Fennel shavings
- Fennel green for the garnish

Method

Open the oysters, clean the shell and place a fennel shaving into each shell.

Place wine, saffron, orange juice, skin shallots, oyster juice and star anise into a saucepan and reduce to a quarter, reduce the heat and quickly whisk the cream into the reduction and strain.

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Blend the sauce with a stick blender and pour it over the oysters and garnish with the fennel green and grated orange skin.

Recipe from Dorota Trupp; Photo credit: Trupps' Cooking School

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