

Grilled oyster with spice brown butter

Cuisine: **Japanese**
Food category: **Fish**



Author: **Steve Shih**
Company: **Retigo Asia Limited**

Program steps

Preheating: 260 °C

1

Combination

30 %

Termination by time

00:03 hh:mm

240 °C

80 %

Ingredients - number of portions - 10		
Name	Value	Unit
Oyster	1	kg
Butter	300	g
garlic	20	g
shallot	10	g
thyme	3	g

Nutrition and allergens	
Allergens: Shellfish	
Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Se, Zinc, Zn	
Vitamins: A, B, B12, C, E	
Nutritional value of one portion	Value
Energy	976.4 kJ
Carbohydrate	4.8 g
Fat	26 g
Protein	9.6 g
Water	85.2 g

Directions

1.Cook down the butter, garlic, shallot, and add some thyme until brown is mostly cooked out. Set to the side.

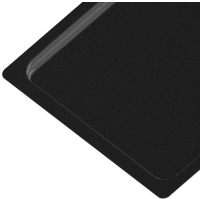
2.Shucking the oysters then added the spice brown butter.

3.Layed the oysters on classic GN full stainless steel and preheat the combi.

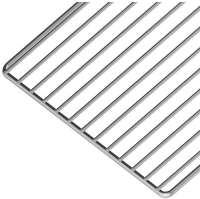
4.Combination mode to grill it around 3 mins with 240°C.

5.High temperature grill oyster can cook as soon as possible to avoid losing seafood water and reducing seafood flavor.

Recommended accessories



Vision Bake



Stainless wire shelving