

## STUFFED EGGS WITH ZEELAND OYSTERS AND BEEMSTER GARLIC WITH GREY (DUTCH) SHRIMPS AND GOLD LEAF



### INGREDIENTS

4

- 100 g butter
- 75 g grey (Dutch) shrimps
- 20 g olive oil
- 12 oyster shells
- 10 g Bresc Beemster garlic puree
- 10 eggs
- 4 Zeeland oysters
- 4 radishes, julienne
- 1/2 lemon, juice
- cress
- gold leaf (spray)
- salt and pepper

### USED BRESC PRODUCTS



Dutch garlic Beemster  
garlic puree 450g

### PREPARATION METHOD

Open the oysters and pat them dry. Puree them with the olive oil and season with the juice of the half lemon. Boil the eggs for 8 minutes, rinse them until they are cold, then peel them. Cut the eggs in half and remove the yolks. Rub the yolks through a round sieve. Beat the butter until fluffy and mix it with the yolks and the oysters. Season with the garlic puree and salt and pepper. Use a piping bag with a serrated nozzle to pipe the mixture into the egg whites. Spray the oyster shells with gold leaf and place three shells on a plate. Place the stuffed eggs on them. Garnish with the grey (Dutch) shrimps, cress and radish.