Stuffed eggs with Zeeland oysters and Beemster garlic with grey (Dutch) shrimps and gold leaf



Ingredients

10

- 250 g butter
- 190 g grey (Dutch) shrimps
- 50 g olive oil
- 30 oyster shells
- 25 g Bresc Beemster garlic puree
- 25 eggs
- 10 Zeeland oysters
- 10 radishes, julienne
- 2 lemon, juice
- cress
- gold leaf (spray)
- salt and pepper

Used Bresc products



Bresc 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.