Thai marinated oysters



Ingredients

4

- 24 “Creuse” oysters
- 2 limes
- 10 g sesame oil
- 1 dl soy sauce, low salt
- 1 red onion
- ½ bunch coriander
- 20 g Bresc Ginger puree
- 20 g Bresc Lemongrass puree
- 5 g Bresc WOKchilli
- 0.5 g rice vinegar
- 2 dessertspoons fish sauce
- 2 dessertspoons sesame seeds

Used Bresc products



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Preparation method

Chop the onion into extremely tiny pieces. Chop the coriander. Grate the lime peel and squeeze the limes. Brown the sesame seeds in a dry pan. Mix all the ingredients together well. Open the oysters and pour out the sea water. Remove the meat. Scoop a little marinade onto the oysters and serve immediately.

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