



Baked oysters with a Rose Harissa and Manchego cheese crust

There are many varieties of the pacific rock oyster - all of which are visually slightly different. The taste is usually influenced by the area in which they are grown. They are cultivated in cages on the sea bed close to the shoreline. Given the variety of areas in which they are grown in the UK, local rock oysters are great option for most menus. They are also a sustainable species with an MCS rating of 1!

Preparation time **15 minutes** Cooking time **6 minutes**

Ingredients

- Rock oysters - 6 in number (order from us via code: 04OYSR00E0A - OYSTER: ROCK (EACH))
- Rose Harissa - 8gm
- Grated Manchego cheese - 25gm
- Breadcrumbs - 25gm
- Lime Wedges – 4 in number

Instructions

1. Open oysters and loosen meat. Drain excess oyster water away. Place half shell oysters on oven tray.
2. Mix breadcrumbs, Harissa and cheese together and spoon over oysters. Place in hot oven (200°C) until the crumb is golden brown.
3. Serve on a plate, garnish with lime wedges.

Contact your account manager for more information and to place an order

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