



RECIPE

# Raw Oysters & 3 Sauces

Recipe Created For  
3.5 L Braiser

Main Ingredient  
Seafood

Cook Time  
Over 2 Hours

Serving Size  
4

## RECIPE NOTES

Like hidden gems, oysters are nature's gifts to food lovers, each wrapped tightly in a rugged shell. Much of the fun comes from the ritual and presentation: the shucking and placement of each oyster, adding the mignonette, then slurping back each delicious morsel. Oysters deliver a prep time to satisfaction ratio that is off the charts.

## INGREDIENTS

- 24 raw oysters
- Crushed ice
- Lemon and lime wedges

### Cucumber-Horseradish Granita

- 2 small Lebanese cucumbers, roughly chopped
- ½ green apple, cored and roughly chopped
- ¼ cup (60 ml) mint leaves
- 1 tsp (5 ml) lemon zest
- 2 tbsp (30 ml) lemon juice
- 1 tbsp (15 ml) prepared horseradish, or more to taste
- 2 tsp (10 ml) sugar
- 1 generous pinch salt

### Mignonette Sauce

- 2 small shallots, finely chopped
- ½ cup (125 ml) Champagne vinegar
- ¼ cup (60 ml) red wine vinegar
- 1 tsp (5 ml) honey
- ½ tsp (2.5 ml) crushed pink peppercorns
- ½ tsp (2.5 ml) crushed black peppercorns
- 1 pinch salt

### Mango-Lime Sauce

- 1 lime
- ½ cup (125 ml) mango, peeled and cut into small dice
- ½ cup (125 ml) chopped cilantro leaves
- ¼ cup (60 ml) Vietnamese dipping sauce (*nuoc cham*)
- 1 red bird's eye chili pepper, finely chopped

## Raw Oysters with 3 Sauces



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## INSTRUCTIONS

### Cucumber-Horseradish Granita

Place a [Ramekin](#) or [Mini Cocotte](#) in the freezer.

Place all of the ingredients in a food processor and blend until finely chopped.

Transfer the mixture to the chilled Ramekin or Mini Cocotte. Freeze for 2 hours. Use a fork to scrape the granita into fine ice crystals. Freeze until ready to serve. Leave out for a few minutes to soften before using.

### Mignonette Sauce

In a [Ramekin](#) or [Mini Cocotte](#), combine all of the ingredients. Let sit at room temperature for at least 1 hour before serving.

### Mango-Lime Sauce

On a work surface, finely zest the lime. Place the zest in a [Ramekin](#) or [Mini Cocotte](#). Cut away the remaining peel and white pith from the lime and discard. Working over the Ramekin or Mini Cocotte to catch the lime juice, cut between the membranes to remove the lime segments. Chop the segments into small pieces and place in the Ramekin or Mini Cocotte.

Add the remaining ingredients to the Ramekin or Mini Cocotte and stir to combine. Let sit at room temperature for at least 1 hour before serving.

When ready to serve, shuck the oysters with an Oyster Knife. Slide the Oyster Knife under the flesh to detach it from the shell.

Fill a [3.5 L Braiser](#) with crushed ice. Nestle the shucked oysters in the crushed ice and serve immediately with the sauce of your choice, as well as lemon and lime wedges, if desired.

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