



MARISCO

VINEYARDS

Oysters with Champagne and Shallot Dressing

2 dozen fresh oysters in the half shell, well chilled

Dressing

2 tablespoons Champagne or chardonnay vinegar

5 tablespoons Champagne or Prosecco, chilled

1 tablespoon very finely diced shallot

1 tablespoon very finely diced cucumber

sea salt and freshly ground pepper

To serve

ice

lemon wedges

dark rye bread

butter

Dressing: Combine all the ingredients in a bowl and season.

To serve: Place the ice in a shallow serving tray and nestle in the oysters. Spoon over a little dressing making sure each oyster gets some of the shallot and cucumber. Serve immediately with buttered slices of rye bread and lemon wedges.



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Learn more about The King's Favour Sauvignon Blanc in issue 48 of *Dish*, page 26

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