

Grilled oyster with spice brown butter

Cuisine: Japanese
Food category: Fish

Author: Steve Shih
Company: Retigo Asia Limited



Program steps

Preheating: 260 °C

1 Combination 30 % Termination by time 00:03 hh:mm 240 °C + 80 %

Ingredients - number of portions - 10

Name	Value	Unit
Oyster	1	kg
Butter	300	g
garlic	20	g
shallot	10	g
thyme	3	g

Nutrition and allergens

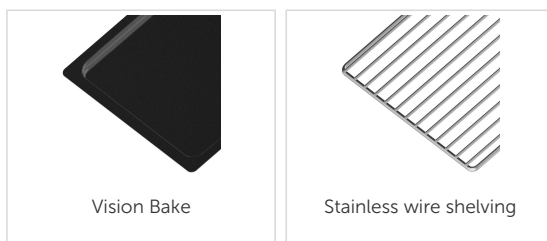
Allergens:
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, E

Nutritional value of one portion	Value
Energy	903.1 kJ
Carbohydrate	0.8 g
Fat	24 g
Protein	0.6 g
Water	0 g

Directions

1. Cook down the butter, garlic, shallot, and add some thyme until brown is mostly cooked out. Set to the side.
2. Shucking the oysters then added the spice brown butter.
3. Layed the oysters on classic GN full stainless steel and preheat the combi.
4. Combination mode to grill it around 3 mins with 240°C.
5. High temperature grill oyster can cook as soon as possible to avoid losing seafood water and reducing seafood flavor.

Recommended accessories



Vision Bake

Stainless wire shelving