

Grilled oyster with spice brown butter

Cuisine: Japanese
Food category: Fish

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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

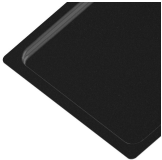
Allergens:
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, E

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 lossing seafood water and reducing seafood flavor.

Recommended accessories



Vision Bake



Stainless wire shelving