

# OYSTERS WITH TANGY VANILLA BOUILLON



SERVES 4

## OYSTERS

Large oysters ..... 4 pieces

Gently **open** up the oysters.

**Separate** them from the shell, **rinse** them thoroughly and **place** them in the refrigerator on some kitchen paper.

**Reserve** and **filter** the seawater.

## VANILLA BOUILLON

1/2 clove of garlic

Shallot ..... 1

Button mushrooms ..... 120g

White wine..... 20cl

Vegetable stock ..... 20cl

Dill\* ..... Half a bunch

Kampot pepper ..... 3 peppercorns

Pine needle vinegar..... 1 teaspoon

**NOROHY vanilla pod** ..... 1 piece

\* *Set aside a few sprigs for serving*

**Finely chop** the garlic, shallots, mushrooms and dill and **grind** the pepper.

**Boil** them in the white wine for 15 minutes, then **add** the vegetable stock along with the filtered seawater from the oysters.

**Scrape** the vanilla pod to **set aside** the seeds and **add** the Norohy pod alone to the bouillon.

Slowly **cook** and **reduce** the bouillon for 10 minutes.

**Filter** the bouillon.

**Add** the pine needle vinegar and Norohy vanilla seeds.

**Decant** the bouillon into a hermetically sealed container to retain all the vanilla flavors and leave it in the refrigerator.

## FINISHING & PLATING

Granny Smith apple..... 1

Hazelnut oil ..... 50

**Peel** and finely **dice** the Granny Smith apple.

**Place** the oyster in its shell and **add** in the thoroughly chilled bouillon and small apple cubes.

**Sprinkle** on a few drops of hazelnut oil and a few sprigs of dill. Make sure the vanilla seeds **are visible** on the oyster.

