



COOKING PASSION SINCE 1877

Gratin Oysters



Serves: 4

INGREDIENTS

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12 freshly caught **oysters**
200 g cherry tomatoes
100 ml **cream**
Sea salt, ground pepper
1 tbsp flaked **almonds**
Some fresh chervil, chopped
Sea salt, pepper
100 g **Gruyère**

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Dice the tomatoes very finely, mix them with the cream, freshly chopped chervil and lightly season with salt and pepper. Preheat the oven to 60 degrees on the steam oven function.

Steam the unopened oysters on the steaming tray for four minutes at exactly 60 degrees.

Briefly refresh the oysters under cold water and immediately open them with the oyster knife. Tip: Hold the cupped side facing down and run the oyster knife along the hinge.

Briefly wipe out the oven and switch it to the grill function. Drain off the oyster water and place the opened oysters without the upper half on a baking sheet. Top them with the tomato and cream mix and Gruyère and cook them au gratin on the top shelf of the oven for six minutes at 220°C on the grill function. Tip: If you do not have a steamer, the oysters can also be briefly steamed in a sieve placed in a pot of water with the lid on for three to four minutes and then cooked au gratin in the oven.