



Fresh Oysters with Citrus Vinaigrette

Serves 4-6 | Prep 10min | Cook None | Difficulty Easy

INGREDIENTS

20 fresh oysters

¼ C (60 ml) mild olive oil
1 Tbsp (15 ml) ClemenGold juice
1 Tbsp (15 ml) freshly squeezed lemon juice
Zest of 2 ClemenGolds
½ tsp (2,5 ml) Dijon mustard
½ tsp (2,5 ml) garlic powder
1 Tbsp (15 ml) chopped chives
2-3 baby cucumbers, cubed into very small cubes
Salt and cracked black pepper
Microgreens

METHOD

Using a shucking knife, carefully shuck the oysters.

Keep the oysters in the fridge or on ice until ready to serve.

In a small bowl add the olive oil, ClemenGold juice, lemon juice, zest, mustard, garlic powder and chives. Whisk well to combine.

Dress each oyster with a teaspoon spoon of vinaigrette, top with mini cucumber cubes and microgreens, season and serve.