

Oyster & Caviar with Melted Leeks & Chervil

Melted Leeks:

4Tbs. White Wine (dry)
1 cup leeks, washing and thinly sliced
1/2 cup no-salt butter
white pepper

Directions:

1. In a small saucepan, over medium heat, combine wine and leeks, sweat the leeks until the moisture has evaporated. Reduce heat to low and slowly stir in the butter. Keep warm.

Oysters & Caviar:

12-15 shucked oysters (wash and clean shells)
Beurre Fondue (recipe follows)
1 oz. Caviar

Directions:

1. Using an oyster knife, remove top shell of oyster; detach the bottom of the oyster, leaving it in the half shell. Check the oyster for any shell or grit debris. If there is some debris, rinse in salted water.
2. Add the shucked oysters to the heated Beurre Fondue and poach for 5 minutes, no longer.

Beurre Fondue:

2 Tbs. water
1 pound cold butter

Directions:

1. Place a saucepan over medium heat and add water and bring to a boil
2. Slowly whisk in cold butter, adding butter one cube at a time. Lower temperature and continue to whisk until all butter has been incorporated. Mixture should be smooth and creamy.
3. Remove from heat and place in warm location until required and turn up the heat to poach oysters.

Rock Salt:

1 cup rock salt

To assemble: On each of four serving plates, place 1/4 cup rock salt. Place the cleaned oyster shell on top of the rock salt. Add 1 Tbs. of Melted Leeks to the bottom of each oyster shell. Top with the poached oysters. Add equal amounts of caviar to the top of each oyster, garnish with fresh Chervil sprigs.