

SPARKLING OYSTER SHOOTERS

SERVES 4-6

1 doz oysters – freshly opened 12 shot glasses	
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1 x 750ml bottle Sparkling Wine 8 gelatine leaves (16g) 3 dsp salmon roe 1 dsp wasabi or chilli tobiko	To make a sparkling wine foam you require a gas cream gun and 2 gas charges. Soften gelatine leaves in bowl of cold water, squeeze off excess water & warm with 1 cup of the wine in a microwave. Mix remaining wine into dissolved gelatine and pour into cream gun bottle. Secure lid & charge with gas, shake well & chill thoroughly 3-4 hours. To serve squirt wine foam into a bowl & mix in salmon roe & tobiko. Spoon some foam into each shot glass with an oyster.
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TOMATO RIVERMINT SALSA

Sufficient for 2-3 doz. Oysters

200ml rice vinegar 425ml tomato juice 90g white or palm sugar 2-3 (10g) red chilli – chopped fine	Bring all ingredients to the boil. Simmer until sugar is dissolved. Cool to room temperature.
1 lime – grated zest & juice 2 dsp (8-10g) rivermint – chopped fine (use ordinary mint as substitute) 3 ripe roma tomatoes – diced 3-4mm 40ml fish sauce	Stir in all ingredients. Taste for a good balance of sweet / sour / heat & salt – adjust if desired. Spoon over fresh oysters.