

THAI OYSTER DUO

SmartPoints VALUE PER SERVE 1 | SERVES: 6 | PREP: 15 MINS

Ingredients

2 tsp finely chopped fresh lemongrass (see note)
1 fresh red birdseye chili, finely chopped
¼ cup (60ml) lime juice
2½ tbs fish sauce
1 tbs brown sugar
1 tbs light soy sauce
2 fresh kaffir lime leaves, finely chopped
1 tbs finely chopped fresh coriander leaves
24 Sydney rock oysters
Lime wedges



Instructions

1. Combine lemongrass, chili, 2 tablespoons juice, 1 ½ tablespoons fish sauce and 2 teaspoons brown sugar in small bowl. Stir until sugar has dissolved.
2. Combine soy sauce, lime leaf, coriander and remaining juice, fish sauce and brown sugar in a small bowl. Stir until sugar has dissolved.
3. Arrange oysters on a serving platter. Top half with lemon grass mixture and the remaining oysters with coriander mixture. Serve with lime wedges.

Note

To prepare lemongrass, remove the tough outer layers and only chop the pale lower section.

Tip

Spread rock salt over the serving platter to stop the oysters from tipping and moving around.