



BOSCHENDAL
FOUNDED IN 1685

Heritage Day OYSTERS ON THE FIRE

INGREDIENTS

OYSTERS

- 8 Saldanah bay large oysters
- 120ml Cap Classique Brut NV for poaching the oysters
- 1 Fresh lemon

SAUCE

- 100ml Brut NV
- ¼ Medium onion, finely chopped.
- 2 Black peppercorns
- 1 Clove garlic, finely chopped
- 1 Sprig of thyme
- 150g Cold butter, cut into cubes

GARNISH

A selection of herbs from the garden

METHOD

PREPARATION

1. Start your outdoor or indoor fire.

FOR THE SAUCE

1. Add 100ml Cap Classique Brut NV into a saucepan with the onions, garlic, peppercorns and thyme.
2. Reduce by half.
3. Once reduced, remove from the heat, and whisk in the butter until the sauce emulsifies.
4. Set aside and keep at room temperature until oysters are ready.

FOR THE OYSTERS

1. When the fire is ready, drizzle a generous amount of the 120ml of Cap Classique Brut NV over the oysters, and place over the fire.
2. Allow the oysters to gently poach in the Cap Classique Brut NV, over the heat. Once small bubbles appear on the edges of the oysters, remove them from the heat.
3. Set aside too cool. Be careful, the shells may be hot.
4. Squeeze lemon juice over the oysters.
5. Plate the oysters with sauce drizzled over and garnish with fresh garden herbs.

Serve with a chilled *Boschendal Grande Cuvée Brut*.



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OUR WINES