

GRATED OYSTERS



Ingredients (serves 2 people):

24 oysters with shells
400 g of cream cheese
100 g Parmesan cheese
Salt to taste
Black pepper to taste
Finely chopped parsley to taste

Assembly

Coarse salt needed

Preparation:

1. Open the oysters and leave in one half of the house.
2. Season lightly with salt and pepper.
3. In a bowl mix the cream cheese, chopped parsley, Parmesan cheese to get a homogeneous and consistent mixture.
4. Season with salt and pepper to taste.
5. Cover the oysters with the creamy cheese mixture.
6. Bake in preheated oven at 180° C for 20 minutes or until gratin cheese mixture.
7. To serve distribute the coarse salt on a platter and place the oysters on top to be firm on the platter.