



MasterChef
AUSTRALIA

Official MasterChef Recipe 

Breaded Oysters

Ingredients

2 white bread slices, crusts removed, roughly torn
Olive oil
25g butter
1 anchovy, finely chopped
A½ lemon, zest and juice
2 tbs finely chopped parsley
1 tomato, blanched and deseeded, small dice
3 oysters, shucked
Rock salt, to serve
Lemon cheek, to serve



Method  officially tested

1. Pre heat the oven grill until hot.
2. Process the bread in a blender to make fine breadcrumbs.
3. Heat a frying pan over a medium heat, drizzle with olive oil and melt the butter and anchovy. Add the bread crumbs and stir, toast the crumbs until light golden, stir in the lemon zest, juice, parsley and tomato.
4. Line a baking tray with foil, place the oysters on the tray and top with the breadcrumb mixture, place under the grill for 2-3 minutes or until oyster is cooked and breadcrumbs golden.
5. Arrange the clean oyster shells on a serving plate lined with rock salt, place the oysters in the shells, with lemon cheeks to serve.