

# Asian oysters in teriyaki dressing

Total time **20 mins** 20 mins preparation time

## INGREDIENTS

2 portion(s)

|                 |                                    |
|-----------------|------------------------------------|
| <b>6</b>        | fresh raw oysters                  |
| <b>2 tbsp</b>   | <u>Kikkoman Teriyaki Marinade</u>  |
| <b>1 tbsp</b>   | rice vinegar                       |
| <b>1 tbsp</b>   | honey                              |
| <b>0.25 tsp</b> | <u>Kikkoman Toasted Sesame Oil</u> |
| <b>0.5</b>      | shallot                            |
| <b>0.5 tsp</b>  | minced garlic                      |
| <b>1 tsp</b>    | pickled ginger (as for sushi)      |
| <b>2</b>        | large shallots                     |
| <b>500 ml</b>   | cooking oil                        |
| <b>2 pinch</b>  | of salt                            |

## PREPARATION

### Step 1

**6** fresh raw oysters

Open oysters with oyster knife or ask your fishmonger to do so. Be very careful and watch your hand.

### Step 2

**2 tbsp** Kikkoman Teriyaki Marinade - **1 tbsp** rice vinegar - **1 tbsp** honey - **0.25 tsp** Kikkoman Toasted Sesame Oil - **0.5** shallot - **0.5 tsp** minced garlic - **1 tsp** pickled ginger  
Mix teriyaki marinade, rice vinegar, honey and oil. Then chop shallot and ginger as finely as you can and add along with the minced garlic. Mix well and the dressing is ready.

### Step 3

**2** large shallots - **500 ml** cooking oil - **2 pinch** of salt  
Slice shallots evenly and place on a paper towel. Sprinkle with two pinches of salt and leave for 10-15 minutes so that salt extracts the moisture out of the shallots. Heat the oil in a pan or wok and fry the shallots until golden brown. Then remove from the oil, drain on a dry paper towel and sprinkle with salt.

### Step 4

Serve oysters with 1 or 2 tsp of dressing and a sprinkling of crispy shallots.