KIKKOMAN

Asian oysters in teriyaki dressing

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

INGREDIENTS

2 portion(s)

6	fresh raw oysters
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 (as for sushi)
2	large shallots
500 ml	cooking oil
2 pinch	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.