

Beer Battered Oysters with Avocado Tartare

Recipe created by Naomi Crisante

Serves 4 (as an entrée)
Preparation time 15 minutes
Cooking time 10 minutes

1 ripe avocado, peeled, stone removed
½ cup mayonnaise
1 tablespoon lemon juice
1 spring onion, finely chopped
1 tablespoon finely chopped red capsicum
1 tablespoon finely chopped gherkin
2 teaspoons finely chopped capers
sea salt and freshly ground black pepper, to taste
2 dozen fresh oysters (on the shell)
1 cup self-raising flour
1 ½ tablespoons curry powder
1 cup beer or soda water
½ cup plain flour
canola oil, for frying

Blend avocado, mayonnaise and lemon juice together in a food processor until smooth. Stir in spring onion, capsicum, gherkin and capers, season to taste and refrigerate until required. Remove oysters from shells. Wash and dry shells and arrange onto serving plates. Whisk self-raising flour, curry powder and beer together to make a batter. Toss oysters in plain flour to coat, dip in batter and quickly deep fry in hot oil until golden brown. Drain on absorbent paper. Place a spoonful of Avocado Tartare into each oyster shell and top with a fried oyster. Serve immediately.

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