



Tartare of Oysters on the Rocks with Lime Granite

Serves 6



The Market Basket

1 jar Oyster Tartar Truffières de Rabasse
1 lime juice
6 lime
Sugar
Thin-sliced bread, toasted

The Chef's Tip

If you have Caviar set, serve the Oyster Tartare as you would do with Caviar

The Recipe

1. Make a simple syrup by slowly cooking sugar (1/3) and water (2/3) in a heavy-bottomed saucepan. Do not caramelize. Refrigerate.
2. When cold, add the juice of the lime. Mix it up and place it in a bowl in the freezer for 1 hour. Just before serving, break it up with a fork, to produce a rather crunchy, loose granite.
3. Present the granite in shot glasses. Serve with the chilled Oyster Tartar spread on warm toasts.
4. Decorate your toasts with lime slices.

Our Chef, Christian Etienne, offers you this Truffle recipes on www.rabasse.com and his Monkfish Liver recipes on www.monkfish-liver.com