



Oyster Tartare Amuses Bouches

For 10 small Vols au Vent, serving 4-5 people



The Market Basket

1 jar Oyster Tartar Truffières de Rabasse

10 tiny Vols au Vent pastry

6 tablespoons of Cream

Green Salad : Mesclun salad mix, or your favorite

The Chef's Tip

Ideal with a dry or half dry white wine.

The Recipe

- 1 . Preheat oven to 425°F (220°C).
2. Mix together the cream and Oyster tartar.
3. Spread the insides of the the mini vols au vent with cream and top with Oyster Tartare. Bake just to heat through, 2-3 minutes.
4. Remove from oven and decorate with parsley or watercress.
5. Serve immediately with a green salad and a good, dry white wine

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