

# OYSTERS WITH SEAWEED GRANITA





## OYSTERS WITH SEAWEED GRANITA AND SESAME SPRINKLE

Preparation time: 15 minutes

Cooking time: nil

Serves: 4

Difficulty: ★★

24 Sydney Rock oysters  
2 Lebanese cucumbers, peeled and  
seeded  
4cm piece ginger, finely grated  
½ cup seaweed salad  
¼ cup caster sugar  
½ cup lemon juice  
1 cup tonic water

sea salt flakes and freshly-ground  
white pepper  
1 Tbsp toasted sesame seeds  
2 nori sheets, crumbled  
1 Tbsp shiitake mushroom powder  
2 tsp wasabi powder  
1 tsp dashi powder

**1 Shuck** the oysters and reserve the juice.

**2 Put** the cucumbers, ginger, seaweed, sugar and lemon juice in a blender and purée until smooth. Strain through a fine sieve, then mix in the tonic water. Season with salt and white pepper, then pour into a shallow tray and freeze for 4 hours.

**3 Combine** the sesame seeds, nori, shiitakes, wasabi and dashi in a spice grinder and pulse to mix finely.

**4 Scrape** the granita with a fork to make crystals and spoon over the oysters. Scatter with sesame mix.