



www.asfm.org.au

Natural Oysters with Exotic Flavours

Yukiko Anshutz

Shiki Restaurant, Hyatt Regency Hotel (courtesy of Sticky Rice Cooking School)

GARLIC CHILLI DRESSING WITH OYSTERS (1 doz)

Ingredients

40ml fish sauce

50ml lemon juice

5ml garlic chilli sauce

1¹/₂ tbsp sugar (caster sugar)

1 tbsp each of mint leaves, basil leaves (sliced very finely) and coriander leaves

LIME AND CHILLI PICKLE WITH OYSTERS (1 doz)

Ingredients

3 tbsp lime and chilli pickle

60ml freshly squeeze lime juice

1 tbsp sliced fresh mint leaves

CHILLI, LIME AND CORIANDER DIPPING SAUCE WITH OYSTERS (1 doz)

Ingredients

3 tbsp coriander dipping sauce

¹/₂ to 1 tbsp fish sauce

¹/₂ tbsp lemon juice

1 tbsp chopped fresh coriander leaves