



# OYSTERS

## WITH JAPANESE DRESSING

**Ingredients:**

8 oysters  
½ cucumber  
zest and juice of 1 lime  
1 inch ginger  
½ chili  
2 tbsp sesame oil  
1 teaspoon soy sauce

**Supplies:**

pro set  
BBQ Flavour rookplank beuken

**Kamado set up:**

Direct heat

Light a medium amount of charcoal and now heat the Kamado to 150 °C and place the pro set in the Kamado. Then place the standard grid on the highest level in the multilevel lift. Let the Kamado heat up further to 200 °C.

Place the oysters on the smoking board, on the grill and wait about 3 minutes until the oyster pops open or you hear a hiss. When this happens, remove the oysters from the BBQ and open them once they have cooled slightly. After this, first check if the oyster is loose from the shell.

Start by removing the seeds from the cucumber and cut it into very fine cubes. After this, grate the lime and squeeze half of it.

Next, peel and grate the ginger. Then finely chop the chilli and save a little for later.

Start making the vinaigrette. To do this, mix the sesame oil and soy sauce with the ginger, chilli and lime juice.

Finally, add the vinaigrette to the oysters and finish with lime zest and a few rings of the remaining chilli.