 

BLUFF OYSTERS & CRATER RIM WOOLSHED SAUVIGNON BLANC

Serves 6

INGREDIENTS

12 Fresh Bluff oysters

¼ red onion

2Tbsp parsley, finely chopped

1 large clove garlic, finely chopped

Zest & juice of 1 lemon

2Tbsp balsamic vinegar

Salt & pepper

1. Place oysters in serving spoons or shells.
2. Chop onion, parsley and garlic very finely and place in a small bowl with other ingredients. Mix well.
3. Spoon a little of the herb and onion mix on each oyster and top with salt and pepper.
4. Eat fresh!

