

## OYSTERS, CHESTNUTS AND SEAWEED VINEGAR

## INGREDIENTS

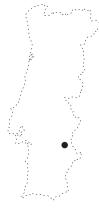
200 gr chestnuts 20 gr shallots 20 gr of butter 2 cloves garlic 20 gr Magistra *aguardente* 200 gr cream 200 gr milk salt 4 oysters 30 gr dehydrated seaweed (kombu, nori, dulse) 50 gr vinegar 50 gr sugar 50 gr sugar 50 ml white wine 50 gr oil 4 oyster leaves

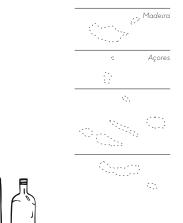
## PREPARATION

For the seaweed vinegar, heat the vinegar and the wine with the sugar. As it comes to the boil, add the seaweed and a clove of garlic and reserve for half an hour. Strain through a sieve and allow to cool completely until emulsified. Add salt to taste. For the chestnut cream, sauté the shallots and garlic with a little butter, adding the Magistra *aguardente*, then the previously roasted and shelled chestnuts until toasted. Add the cream and milk and cook for 20 minutes over low heat. Blitz in a blender and strain through a fine mesh sieve. Cover and reserve.

Open the oysters and cut each one into three and serve with a little of the chestnut cream, add a few drops of seaweed vinegar and the oyster leaf at the end. CHEF **PEDRO PENA BASTOS** PLACE **HERDADE DO ESPORÃO** REGION **ALENTEJO** 

OLIVE OIL OLIVAL DOS ARRIFES WINE VINHO DE TALHA MORETO





Tube