

Oyster Gratin with spinach and pepper



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SEAFOODFRIDAY

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Ingredients:

100 g	cooked spinach well drained
	Marinated roasted red pepper
	Coarse salt
12 pcs	fresh Oesterij oysters
150 g	matured cheddar grated

Workflow:

1. Chop the spinach and pepper.
2. Cover a baking sheet with a layer of coarse salt. Shuck oysters, leaving them on the half shell, and nestle shells in bed of salt to keep them upright.
3. Preheat oven on 4D HotAir to 200°C.
4. Top oysters with spinach and pepper.
5. Cover with cheese and cook for 3 - 5 mins on top rack of the oven until cheese is golden.
6. Serve immediately.

Setting procedure:

4D HotAir 200°C
Cooking time : 3 - 5 mins

4D HotAir

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