



**BURGERS
& VINE**
HISTORIC SONOMA CREAMERY

Carlo Cavallo | Chef & Co-Owner
Burgers & Vine | Sonoma, CA
www.burgersandvine.com



Venetian Oysters

AMU-551 Rectangular Plate with Tapered Ends
Pearl White 14"x 4"x 3/4" 1 doz



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Venetian Oysters
Serves 2

12 medium sized Oysters shucked, reserve the shells
12 slices Parma Prosciutto, thinly sliced

1/2 cup Sautéed Spinach (just wilted)
2 large Eggs, slightly beaten in a bowl
6 Tbsp Canola Oil

Flour Coating: add the following four ingredients to a separate bowl and mix well

1/3 cup All-Purpose Flour

1/4 tsp Black Pepper

1/2 tsp Garlic Powder

1/4 tsp Sea Salt

in a separate shallow pan:

3/4 cup panko breadcrumbs

Dredge an oyster thru the flour, then place in the egg mixture & dredge it thru the panko. Set aside & repeat with remaining oysters.

To Fry Oysters:

Heat canola oil in large nonstick skillet to 375°.

Gently drop them into the hot oil. Fry about 2 min. or until golden brown on one side. Turn and brown other side (about 1-2 min). Remove from oil and drain on layers of paper towels. Place oysters back in their shell. Top with a 1/2 tsp of remoulade, one tsp of wilted spinach, and then a slice of Parma prosciutto formed into a rose.

For the Remoulade:

1/4 cup Low-Fat Mayonnaise

2 Tbsp Capers

1 tsp Dijon Mustard

1 Tbsp Lemon Juice

1 Tbsp Fresh Parsley, chopped

1 Tbsp Fresh Chives, chopped

1 Tbsp Garlic, chopped

Mix all ingredients in a blender, reserve