

# BEECH OVENS



SELECTED BY THE WORLD'S LEADING HOTELIERS

## Oysters with Spicy Tomato Pimento & Rocket Pesto

Name of dish:	Oysters with Spicy Tomato Pimento and Rocket Pesto	
Cooking Temperature:	280°C	
Cooking method:	Oven Roasting	Preparation Time: 10mins
Number of portions:	1	Cooking Time: 5mins
		Time total: 15mins



<i>Ingredients</i>			<i>Method</i>
Item	Amount	UOM- Kg/MI/Each	
Plate Oysters	12	ea	Blend Capsicum, Tomato juice, Tabasco.
Rocket Pesto	20	ml	Add diced Cucumber and Tomato.
Tomato Concasse	10	g	Place oysters on a bed of rock salt, top
Cucumber (peeled)	10	g	with pimento mix & Parmesan.
Roasted Red Capsicum	10	g	Bake for five minutes.
Tabasco	10	ml	Place oysters on a bed of rocket leaves
Tomato Juice	10	ml	and top with rocket pesto.
Parmesan	15	g	Lemon garnish.
Lemon	10	g	
Rocket leaves	20	g	

<i>Rocket Pesto</i>			<i>Method</i>
Item	Amount	UOM- Kg/MI/Each	
Rocket Leaves	100	g	Blend Rocket, Garlic, Oil, Parmesan and
Garlic	10	g	Pine nuts until smooth.
Olive Oil	20	ml	Season well.
Roasted Pine nuts	10	g	
Parmesan	20	g	