

## CANTONESE STYLE STEAMED OYSTERS w GINGER & SPRING ONION

### Dressing:

1 clove garlic, finely chopped  
1 red birds eye chilli, seeded and finely chopped (leave out if not a fan of chilli)  
2.5cm piece of ginger, finely chopped  
1 tsp white sugar  
150ml soy sauce  
1 ½ tbsp mirin (sweet japanese cooking wine)  
1 tbsp rice-wine vinegar

### Oysters:

24 large oysters  
80 ml mirin (sweet japanese cooking wine)  
1 tsp white sugar  
1 cup coriander leaves  
6 spring onions, finely sliced  
1½ Tbsp sesame oil

### Instructions:

Combine the dressing ingredients, stir until the sugar dissolves, and set aside.

Combine the mirin and white sugar, stirring until the sugar dissolves.

Moisten each oyster with a small amount of the mirin and place them into a steamer for 1-2 min then transfer to a serving platter.

Drizzle the dressing over the oysters and garnish with coriander and spring onions.

Heat the sesame oil in a saucepan until smoking and drizzle it over the oysters and herbs.

Serve immediately.