



Kaviari Maison

OYSTERS & WATERCRESS CREAM



RECIPE IDEAS

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Oysters & Watercress Cream

Serves four

Preparation time: 10 minutes

Cooking time: 15 minutes

125 g Kaviari Kristal® caviar • **16 oysters** • 200 ml whipping cream •
100 ml chicken stock • 1 bunch of watercress • 1 shallot • 1 tbsp olive oil

Wash the watercress and remove the leaves from the stems. Peel and finely chop the shallot.

Heat the olive oil in a saucepan and gently sweat the shallot. Add the watercress and chicken stock, bring to the boil and cook for 10 minutes.

Add the cream and blend until smooth and creamy.

Shuck the oysters and top each one with the watercress cream. Add a generous spoonful of caviar and serve.

