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CRISPY OYSTERS WITH HORSERADISH MAYONNAISE



SHOPPING LIST

- 6 Oysters 

BUY (/12-ROCK-OYSTERS)
- 200g mayonnaise
- 40g freshly grated horseradish
- 1 egg
- 100g plain flour
- 100g panko breadcrumbs

**Preparation time:**  
30

**Cooking time:**  
30

**Difficulty:**  
Easy

**Serves:**  
4

Cooking Instructions

Step 1

Remove the oyster meat from the shells.

Step 2

Clean the oyster shells thoroughly and set to the side.

Step 3

Crack the egg into a bowl and whisk.

Step 4

Coat the oyster meat in the plain flour, dip into the whisked egg and then into the panko crumbs.

Step 5

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Add the grated horseradish to the mayonnaise and mix together.

#### Step 6

Deep fry the bread-crumbed oysters and place inside the clean oyster shells.

#### Step 7

Top each with a teaspoon of mayonnaise.

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