NEW ZEALAND PACIFIC OYSTERS

culinary collection
The sensual flavors of New Zealand Pacific Oysters reflect the pure waters they are grown in. Sumptuously textured, these delicacies are the height of indulgence.

No other food reflects its origins as swiftly and sensually as an oyster to its seaborne home. When that home happens to be in New Zealand’s unspoiled coastal waters and the oyster is a New Zealand Pacific Oyster, that pleasurable experience is only accentuated.

The unique characteristics of our pure underwater environment and distinctive marine ecology impart a clean flavor profile and full-bodied texture to our Pacific Oysters. Taste experiences appreciated and recalled by oyster lovers everywhere.

New Zealand Pacific Oysters are known for their unique flavor and succulent plump meat. We often snap-freeze our raw oysters immediately at harvest to ensure consumers around the world can enjoy them at their peak of flavor and nutritional value. They have the same taste sensation as non-frozen raw oysters but have the added benefit of greater convenience. No small consideration in this time-pressured world.

Consumers of New Zealand Pacific Oysters can be confident that what they are enjoying won’t be compromised in any way by safety concerns. New Zealand takes pride in maintaining the strictest quality assurance programme in the world. While most countries test either the shellfish or the immediate seawater environment, New Zealand rigorously and regularly tests both.

We also have traceability right back to where the oysters were raised. The impact of all these measures mean that New Zealand Pacific Oysters can be fully appreciated worldwide in their natural raw state.

For more information: www.purenzooysters.com
Preparation tips

Pacific Oysters are rich in zinc, iron and Vitamin B12, with 5-6 oysters providing over three times your daily Vitamin B12, 100% of your daily zinc needs, 30% of daily iron needs.

Pacific Oysters are also high in protein and an excellent source of copper, iodine, magnesium, selenium and Vitamin C, and a good source of Vitamin D.

Storing
Store raw or thawed Oysters in the refrigerator at a temperature between 0°C / 32°F to 5°C / 41°F.

Thawing
Frozen oysters should be thawed in the refrigerator and once thawed for a period of at least 8 hours, should not be refrozen.

New Zealand Pacific Oysters are certified as exceeding all US & EU health standards and are classified as safe to be consumed raw, which is the most popular way our Oysters are enjoyed.

When ready to serve, relieve the oyster from its foot (which attaches it to the shell), flip the meat over in the shell and lightly season with lemon and white pepper.

Cooking
New Zealand Pacific Oysters require very little cooking time.

Regardless of the cooking method used, the Oysters are done when the mantle starts to curl.

Cooked Oysters should be consumed soon after heating occurs.

Recipe contributors:

Chef Andrew Brown
The George Hotel
Christchurch, New Zealand

For enquiries on
New Zealand Pacific Oysters
email: info@nurturedseafood.com
New Zealand Pacific Oysters

Preparation Tips

At Home Recipes

New Zealand Pacific Oysters with raspberry mignonette granité
New Zealand Pacific Oysters with grilled watermelon & chilli lime dressing
New Zealand Pacific Oysters with coriander pesto, red chilli and lime kaffir leaf

In the Restaurant Recipes

Tempura New Zealand Pacific Oysters with kelp seasoning & miso dipping sauce
New Zealand Pacific Oysters with prosciutto citrus brioche crumble
New Zealand Pacific Oysters poached with leek & potato whip
New Zealand Pacific Oysters with edamame, carrot & seaweed salad & soy sake dressing
New Zealand Pacific Oysters with ginger & lemongrass ponzu gel & salt foam
New Zealand Pacific Oysters with raspberry mignonette granité
New Zealand Pacific Oysters with raspberry mignonette granité

Makes enough for approx 3 - 4 dozen

**Ingredients**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td>New Zealand Pacific Oysters - half shell</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>Raspberries</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>Red Wine Vinegar (or 1/2 cup of Red Wine Vinegar &amp; 1/4 cup of Raspberry Vinegar)</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>Shallots (minced)</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>Black pepper (coarsely ground)</td>
</tr>
<tr>
<td>Pinch</td>
<td>Flaky Sea Salt</td>
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</table>

**Method**

- Work raspberries through a mesh sieve with a wooden spoon or a rubber spatula to remove the seeds (You should have about 2 tablespoons of purée).
- In a small bowl, combine raspberry purée with vinegar, shallots and pepper. Season with a pinch of salt. Pour into a small container and freeze for at least 8 hours, stirring once or twice with a fork.
- Loosen the oysters from the shell, but leaving them in the shell for ease of eating.
- Just before serving, rake the mignonette with a fork and stir it, breaking any big, icy chunks into shards. Spoon about 1 teaspoon of granité onto each oyster and serve. Keep additional mignonette granité in the freezer to top oysters as needed.

*Chefs Note:*

This recipe makes more than enough mignonette granité (enough for 3-4 dozen), however since it is a frozen product it can be stored frozen for future use.
New Zealand Pacific Oysters with grilled watermelon & chilli lime dressing
New Zealand Pacific Oysters with grilled watermelon & chilli lime dressing

Makes enough for approx 3 dozen oysters

Ingredients

36 New Zealand Pacific Oysters - half shell
200gms (7oz) Fresh Watermelon - 10mm thick slices, skin removed.

Chilli Lime Dressing

80mls Lime Juice
2 Small Red Chillis - seeds removed, finely diced.
1/2 clove Fresh Garlic - minced
1 tablespoon Fish Sauce
1 tablespoon Soy sauce
1 tablespoon Vegetable Oil

Chefs Note:
The smoky flavor of the BBQ matches well with the oysters & the watermelon offers a refreshing balance to the Chilli Lime Dressing.

Method

• Pat dry the watermelon with a paper towel, preheat the BBQ hot plate (or heavy based fry pan). Lightly brush the watermelon with a small amount of oil & grill on the hot plate (or in the pan) till slightly charred.
• Remove the watermelon from the heat & allow to cool, then cut the watermelon into medium dices (salsa cut).
• Place a small amount on each oyster & then dress with the lime chilli dressing.

Chilli Lime Dressing Method

• Place all the ingredients in a large bowl, and then whisk to combine, store in an airtight container.
New Zealand Pacific Oysters with coriander pesto, red chilli and kaffir lime leaf
New Zealand Pacific Oysters with coriander pesto, red chilli and kaffir lime leaf

Makes enough pesto for approximately 3 dozen oysters

**Ingredients**

3 Dozen  
New Zealand Pacific Oysters - Half Shell

50gms (1.8oz)  
Fresh Coriander - rough chopped

2gms (0.07oz)  
Ground Coriander Seeds - toasted

1 small  
Red Chilli (medium heat) - chopped

1/2 clove  
Fresh Garlic - crushed

10mls  
Sweet Red Chilli Sauce

4 drops  
Nam Pla (Thai Fish Sauce)

3 small  
Kaffir Lime Leaves chopped

1  
Fresh Lime - 1/2 the zest (fine) & all the juice of the lime

20gms (0.7oz)  
Sesame Seeds - lightly toasted

100mls  
Soya Bean Oil

Salt  
Season to taste

**Chefs Note:**
*This pesto can be thinned out further with more oil to create a dressing.*

**Method**

- Combine all the ingredients except the oil & lime juice into a food processor & blend together thoroughly, slowly add the oil to thin the mixture, finish with the lime juice to sharpen the pesto & season with salt to taste.
- To serve dress the top of the oysters & allow to marinade for approx 30 minutes in a chiller before serving.
- Garnish with fresh coriander stems & lime wedges.
Tempura New Zealand Pacific Oysters with kelp seasoning & miso dipping sauce
Tempura New Zealand Pacific Oysters with kelp seasoning & miso dipping sauce

Makes enough for approx 2 dozen oysters

**Ingredients**

- 24 New Zealand Pacific Oysters - half shell
- 1/2 Kelp Seasoning
- 1 teaspoon Dried Nori Sheet
- 1 Fresh Small Lime – zest only
- 100gms (3.5oz) Flakey Sea Salt

**Miso Dipping Sauce**

- 60gm (2oz) Miso Paste
- 20mls Rice Wine Vinegar
- 60mls Water
- 3 Fresh Lemons – juice from 3, zest from 1
- 50mls Soy Sauce
- 1/2 Spring Onion – finely chopped

**Tempura Batter**

- 1 Egg
- 1 cup Ice water
- 1 cup Flour

**Tips on tempura:**

**Tip 1:** Ice. Use ice water for the batter. This is really important to prevent the batter from absorbing too much oil.

**Tip 2:** Batter. Do not make the batter ahead of time. Try not to over mix the batter and not to coat ingredients with the batter too much.

**Tip 3:** Frying should be in hot oil 180°C (355°F).

**Method**

**Kelp Seasoning - Method**

- Take the nori sheet & toast in a non stick pan till it becomes very crispy, as it cools it should be able to be very easily crumbled. Remove from the pan & add the sesame seeds & lightly toast.

- Place in a spice grinder (or mortar & pestle) & blend till very fine, remove & blend with the lime zest & salt in a small plastic sealed bag & shake so the lime zest oil is extracted through the mixture.

**Miso Dipping Sauce - Method**

- In a small sauce pan place all the ingredients except the spring onions and bring up to a slow simmer mixing with a wooden spoon at all times. As soon as it reaches a simmer remove from the heat & allow to cool, add the spring onions & mix through.

**Tempura Batter - Method**

- Beat an egg in a bowl. Add ice water in the bowl (be sure to use very cold water)
- Add sifted flour in the bowl and mix lightly. Be careful not to over mix the batter.

**Cooking the Tempura Oysters**

- In a deep fryer (deep sauce pan or Wok) pre-heat cooking oil to 180°C (355°F).
- Remove the oysters from their shells & place on a paper towel & lightly pat dry. Set the shells on a service tray or plate.
- Dip the oysters in fresh tempura batter & cook in the oil till the batter is crispy. Remove from the oil & place on a dry paper towel.
- Return the cooked oysters into the shell & season with kelp seasoning.
- Serve hot with the miso dipping sauce, extra seasoning & lemon wedges.
New Zealand Pacific Oysters with prosciutto citrus brioche crumble
New Zealand Pacific Oysters with prosciutto citrus brioche crumble

Makes enough crumble for approx 2 dozen oysters

**Ingredients**

- 24 New Zealand Pacific Oysters - half shell
- 130gms (4.5oz) Brioche (stale) – crumbled
- 2 Lemons – fine zest & juice
- 1 tablespoon Unsalted Butter
- 2 slices Prosciutto – finely diced (see chefs note)
- 1 teaspoon Fresh Fennel – finely chopped
- 1 teaspoon Fresh Italian Parsley – finely chopped
- to taste Fresh ground black pepper

**Chefs Note:**

_Prosciutto can be substituted with quality belly bacon or even ham. Poaching maintains the moisture & plumps the oyster up slightly – the crumble is a tasty colorful option that also offers texture._

**Method**

- In a shallow sauce pan place 400mls of water, with 3 teaspoons of salt & the lemon juice and bring to a simmer.
- Pour all the oysters into the simmering sauce pan allowing to poach for approx 30 seconds, then remove & place back into the shells. Top each oyster with a full teaspoon of crumble mix & serve while still warm.
- In a non stick pan on a low heat with no oil, sauté the prosciutto till it begins to crisp, then add the brioche with the butter & fry till golden. Allow to cool slightly till warm & crumble again to a fine consistency. Mix in the herbs & lemon zest & season to taste. Set aside but keep warm.
- Defrost & remove the oysters from the shells & place in a bowl, pour any juice that comes from the shells in with the oysters. Set the shells on a service tray or plate.
New Zealand Pacific Oysters poached with leek & potato whip
New Zealand Pacific Oysters poached with leek & potato whip

Makes approx 12 canapés

Ingredients
12  New Zealand Pacific Oysters - half shell
1  Lemon – zest & juice
3 teaspoons  Flaky Sea Salt

Equipment
ISI Cream Canister or similar

Leek & Potato Whip
200gms (7oz)  Potato - cooked (mashing potato)
50gms (1.7oz)  Leek - cooked
125mls  Cream
35mls  Grapeseed oil
110mls  Water from cooking the potatoes
Seasoning  Salt - season to taste

Method - Leek & Potato Whip
• Puree all the ingredients except cream and oil while still warm, season to taste and then slowly mix in the cream and oil.
• Pour into the ISI Canister and set with 2 NOS charges, allow to cool in a chiller for 30 minutes, use as required.

Chefs Note:
Many commercial kitchens have ISI canisters or similar, unfortunately it is very hard to replicate the leek and potato whip without one.

Method
• Defrost and remove the oysters from the shells and place in a bowl. Pour any juice that comes from the shells in with the oysters, set the shells on a service tray.
• In a shallow sauce pan place 400mls of water, with 3 teaspoons of salt and the lemon juice then bring to a simmer.
• Quickly poach the oysters (no longer than 30 sec) and place back in the shell, allow to cool slightly.
• From the ISI canister gently express the leek and potato whip onto 1/2 the oyster and serve.
• Garnish - crispy fried leeks make a good garnish offering texture.
New Zealand Pacific Oysters with edamame, carrot & seaweed salad & soy sake dressing
New Zealand Pacific Oysters with edamame, carrot & seaweed salad & soy sake dressing

Makes 12 portions

### Ingredients

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<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>12</td>
<td>New Zealand Pacific Oysters - half shell</td>
</tr>
<tr>
<td>48</td>
<td>Shelled Edamame beans</td>
</tr>
<tr>
<td>2</td>
<td>Sea Lettuce (see Chefs note)</td>
</tr>
<tr>
<td>50gms (1.7oz)</td>
<td>Carrot – fine julienne</td>
</tr>
<tr>
<td>15gms (0.5oz)</td>
<td>Spring Onion – finely diced</td>
</tr>
<tr>
<td>20gms (0.7oz)</td>
<td>Daikon (Japanese Radish) – fine julienne</td>
</tr>
<tr>
<td>24 sprigs</td>
<td>Fresh Coriander</td>
</tr>
<tr>
<td>70mls</td>
<td>Soy Sauce</td>
</tr>
<tr>
<td>3</td>
<td>Sugar</td>
</tr>
<tr>
<td>2</td>
<td>Mirin</td>
</tr>
<tr>
<td>2</td>
<td>Sake</td>
</tr>
<tr>
<td>1/2 teaspoon</td>
<td>Fresh Ginger (Peeled &amp; Grated)</td>
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<tr>
<td>1/2 teaspoon</td>
<td>Fresh Garlic (Grated)</td>
</tr>
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### Soy Sponge

- 250mls Soy
- 250mls Water
- 4 sheets Leaf Gelatine

### Method - Salad

- Combine all salad ingredients in a bowl & toss with dressing.

### Method - Dressing

- Combine all the dressing ingredients & allow to steep for approx 1 hour, use as required.

### Method - Soy Sponge

- Remove the oysters from the shell & place in a bowl. Lightly dress the oysters with a small amount of dressing.
- Using suitable serving dishes, place even amounts of the dressed salad into the dishes, place one oyster on each of the dishes.
- Place a small amount of the soy sponge on each of the oyster dishes.
- Serve immediately.

### Chefs Note:

*Sea Lettuce can be found in Asian food stores an alternative could be nori cut into small pieces.*
New Zealand Pacific Oysters with ginger & lemongrass ponzu gel & salt foam
New Zealand Pacific Oysters with ginger & lemongrass ponzu gel & salt foam

Makes 12 portions

Ingredients

12 New Zealand Pacific Oysters - half shell

Ginger & Lemongrass Ponzu Gel

125gms (4.4oz) Fresh Ginger Root – peeled, chopped
3 stalks Lemongrass Root – bottom 1/3 only, bruised
20mls Tamari Soy Sauce (wheat free)
130mls Ponzu Sauce – see recipe
250mls Water
2 leaves Gelatin
to taste Fresh Ground White Pepper

Salt Foam

2 teaspoons Salt
200mls Water
Ponzu Sauce
160mls Soy Sauce
1 Fresh squeezed Lemon - Juice plus zest

1 Fresh squeezed Orange - Juice
180mls Rice wine vinegar
60gms (2oz) Sugar
2 teaspoons Benito Flakes (see Chefs note)
30gms (1oz) Kombu (see Chefs note)

Method

- Loosen the oyster from the shell, leaving loosened meat in the shell.
- Place ginger, lemongrass, tamari soy, ponzu, water & any oyster juice in a stainless steel pot & bring to the boil, reduce the heat & allow to simmer. Reduce the mixture by half, remove from the heat & pass through a fine strainer reserving the liquid only in a bowl. Season with pepper.
- Soak the gelatine leaves in cold water to allow to soften, then remove from water, squeeze out any excess water & add to the hot ginger lemongrass ponzu liquid.
- Stir the mixture over a bowl of ice to allow to cool, stir constantly until it gels to a thick loose consistency.
- Spoon over the oysters, finish with salt foam & herb garnish (shiso cress – optional)

Method - Salt Foam

- In a small sauce pan bring the water & salt up to the boil & then allow to cool to room temperature. Using an immersion stick blender aerate the salt water till small bubbles form. This method will need to be repeated to maintain a supply of foam.
- The foam can now be scooped off & served.

Method - Ponzu Sauce

In a stainless steel saucepan dissolve the sugar & vinegar, remove from the heat & add all the other ingredients. Allow to cool & transfer to a container, place in a refrigerator & allow to infuse for a few hours. Strain through a fine sieve & store in a container with a lid in the refrigerator.

Chefs Note
Benito flakes, kombu & Tamari can all be found in an Asian food store or in some supermarkets.
NEW ZEALAND PACIFIC OYSTERS

a taste of...
UNTOUCHED WATERS

www.purenzoysters.com