

Deep-fried oysters with Kilpatrick dressing and onion and mouli pickle

Ingredients

For the Kilpatrick dressing

- 25g/1oz butter
- 2 shallots, finely diced
- 8 rashers streaky bacon, cut into lardons
- 1 tbsp Worcestershire sauce
- 2 tbsp finely chopped flatleaf parsley

For the deep-fried oysters

- vegetable oil, for deep frying
- 12 oysters, shucked
- 50g/1¾oz plain flour
- 150g/5¼oz panko Japanese breadcrumbs
- 2 free-range eggs, beaten

For the onion and mouli pickle

- 1 mouli, halved lengthways, seeds removed, finely sliced
- 150ml/5¼fl oz rice wine vinegar
- 2 tbsp caster sugar
- 1 red chilli, seeds removed, finely sliced
- 1 red onion, finely sliced

To serve

- 1 bunch watercress
- 1 lemon, cut into wedges

Preparation method

1. For the Kilpatrick dressing, melt the butter in a frying pan and fry the shallots for 1-2 minutes, or until they begin to colour. Add the bacon lardons and, once they start to crisp, add the Worcestershire sauce. Stir the parsley into the dressing just before serving.
2. Meanwhile, for the deep-fried oysters, heat the vegetable oil in a deep fat fryer until a breadcrumb sizzles and browns when added to the hot oil. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
3. Sprinkle the flour and breadcrumbs onto separate plates and beat the egg in a bowl. Dredge the oysters into the plain flour, dust off any excess, then dip into the beaten egg, making sure the oysters are completely covered. Dip the oysters into the panko breadcrumbs.
4. Fry the oysters in the deep fat fryer for 2-3 minutes, or until golden-brown. Remove from the oil and set aside to drain on kitchen

less than 30 mins

preparation time

10 to 30 mins

cooking time

Serves 4

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From Saturday Kitchen

paper.

5. For the onion and mouli pickle, heat the mouli in a frying pan over a low heat until the excess water evaporates.
6. Add the vinegar, sugar and chilli, bring the mixture to a simmer, then remove from the heat.
7. Place the onion into a bowl and pour the mouli mixture over the top. Stir well, then set aside to cool.
8. To serve, place the watercress in the centre of each of four plates and top with the deep-fried oysters. Drizzle the dressing over the oysters and around the plate and serve with the pickle and a lemon wedge on the side.