



## OYSTERS, CHESTNUTS AND SEAWEED VINEGAR

### INGREDIENTS

200 gr chestnuts  
 20 gr shallots  
 20 gr of butter  
 2 cloves garlic  
 20 gr *Magistra aguardente*  
 200 gr cream  
 200 gr milk  
 salt  
 4 oysters  
 30 gr dehydrated seaweed (kombu, nori, dulce)  
 50 gr vinegar  
 50 gr sugar  
 50 ml white wine  
 50 gr oil  
 4 oyster leaves

### PREPARATION

For the seaweed vinegar, heat the vinegar and the wine with the sugar. As it comes to the boil, add the seaweed and a clove of garlic and reserve for half an hour. Strain through a sieve and allow to cool completely until emulsified. Add salt to taste.

For the chestnut cream, sauté the shallots and garlic with a little butter, adding the *Magistra aguardente*, then the previously roasted and shelled chestnuts until toasted.

Add the cream and milk and cook for 20 minutes over low heat. Blitz in a blender and strain through a fine mesh sieve.

Cover and reserve.

Open the oysters and cut each one into three and serve with a little of the chestnut cream, add a few drops of seaweed vinegar and the oyster leaf at the end.

CHEF PEDRO PENA BASTOS  
 PLACE HERDADE DO ESPORÃO  
 REGION ALENTEJO

OLIVE OIL OLIVAL DOS ARRIFES  
 WINE VINHO DE TALHA MORETO

