

Crispy Pacific Oysters with Black Truffle Caviar

Recipe By Chef Ivan Flowers

Some years back, when I was working at Different Pointe of view, I was asked to travel to New Orleans and cook. I was beside myself with excitement. Not only is New Orleans a big food town, but it also is a magical place filled with beautiful architecture and even more beautiful people. I made sure to stay a few days so I could eat my way through the city before I had to return home. I started my mornings with rich coffee flavored with chicory and piping hot beignets covered in decadent powdered sugar. For lunch I would stroll the streets and ask the locals where to eat. I ate vinegary muffelatta sandwiches and spicy gumbos. I was compelled to try everything. And while I loved it all, I did have a favorite, the fried oyster po' boy. This sandwich had it all: crusty fresh baked bread, spicy and creamy remoulade, crispy fried oysters and bright romaine lettuce. All the flavor components came together and the mouth feel was extraordinary. I must confess that I ate more than a few when I was there! So, now, all these years later, I still dream about those po' boy sandwiches I ate while in New Orleans. That is what inspired this recipe. I wanted to take those wonderful flavors and create a dish that paid homage to what is, in my opinion, one of New Orleans's greatest gifts.

Crispy Pacific Oysters

Brioche Toasts with Yuzu Togarashi Aioli and Black Truffle Caviar

Pickled Haricot Vert Red Onion Salad

INGREDIENTS:

- 16 Large pacific oysters of choice
- 4 1 inch thick slices brioche
- 1 C buttermilk
- 1 tsp Smokey paprika
- 1 C seasoned AP flour (season with salt/pepper)
- 1 egg yolk
- 1 TBSP water
- 1.5 C canola oil
- 1/4 tsp Dijon mustard
- 2 TBSP Yuzu or lemon juice
- 1/2 tsp Togarashi/red pepper flakes
- 1 oz Black Truffle caviar/caviar of choice
- 1/2 lb cooked Haricot Vert (Green Beans)
- 1/2 Red onion sliced thin
- 2 TBSP unseasoned rice wine vinegar
- 1/8 tsp salt
- 1/8 tsp sugar
- 1/2 tsp chopped fresh Cilantro

Place buttermilk in a pan with paprika and then place shucked oysters in the liquid for 3 hours in the fridge (do this ahead). Take an inch circular mold and punch out 16 brioche toasts. Place on a sheet pan and bake at 350 degrees till golden brown (5 minutes) reserve.

Place green beans, red onion, salt, vinegar, sugar and Cilantro in a bowl, mix, and refrigerate for 20 minutes (quick pickle). Place egg yolk with mustard in a high speed blender. Place on high and drizzle in 3/4 quarters of the canola oil and spin till creamy. Add lemon juice, Togarashi and 1 tablespoon of water along with the rest of the oil till mixture is thick. Season with salt and pepper to taste...Reserve.

Heat peanut oil to 375 degrees. Take oysters out of buttermilk, shake well and dust with seasoned flour. Place in the oil for 2 minutes or till golden brown. Sprinkle with salt and pepper if needed.

Put four crispy oysters on the plate. Spoon your Yuzu Togarashi Aioli over the toasts, then place your caviar on top. Place your pickled salad on the plate to complete.