



# OYSTER STEW

*Serves one*

3 Emersum Oysters, fresh shucked, juice reserved, cut in half

1 tablespoon Vegetable oil

3 ounces Fingerling Potatoes, blanched in boiling water until tender and cut in 1/2-inch coins

1 Shallot, sliced thinly

2 cloves Garlic, sliced thinly

2 sprigs Thyme, picked and chopped

4 ounces Cream

4 ounces Dashi\*

1 splash Vermouth Salt

1 ounce Bacon, diced and rendered

1/2 tablespoon Butter

Tabasco To taste

1 slice White bread

Heat a small stainless steel pot over medium-high heat and add oil, fingerlings, shallots, garlic, thyme, cream, dashi and bacon. Bring to a boil then turn down to a gentle simmer. Turn down heat even further and add the oysters and their juice. Stir in butter. Check for salt and adjust, and add a dash of Tabasco if you like. Add the splash of vermouth.

Place white bread in a soup bowl, pour soup over bread in bowl.

*\*Dashi is a Japanese stock that is simple to make (<https://www.bonappetit.com/recipe/dashi>) or purchase (<https://www.amazon.com/Ajinomoto-Dashi-Soup-Stock-4-23/dp/B0002YB400>)*

