



## Jellied Oysters with Champagne

### Ingredients

2 dozen freshly shucked oysters  
100ml best bubbles [champagne]  
1 sheet gelatine  
100g cauliflower  
Fresh cream  
Salt and pepper  
Chervil sprigs

### Method

In a saucepan add the cauliflower florets and cover with the cream. Bring to the boil, cook until the cauliflower is tender. Pass off cream and reserve. Add the cauliflower to a blender and puree until smooth, adding a little of the cream to help, when done pass through a fine sieve, season and set aside until cold.

Soak the sheet of gelatine in cold water until soft. Bring the champagne to the boil and add the gelatine. Strain into a bowl and place in the fridge to firm slightly.

While waiting for the jelly to form remove the oysters from the shell and using a piping bag fill the cavity with the puree, replace the oyster; top with a chervil sprig and place on a tray which will hold them even and steady; place this in the fridge to keep cold.

When the jelly starts to set around the edges of your bowl, it's time to cover the shells. Remove the shells from the fridge and using a spoon cover the oysters with a layer of jelly *[it should be enough to seal in the oyster]* puree and the chervil, return to the fridge to completely set. When set you can serve at any time.

Serves four to six

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