



Beer Battered Oysters & Horopito Aioli

Easy 45 Mins Makes 12



12 Oysters
1 cup Flour
1 tsp Baking Powder
2 tsp Sugar
1 tsp Salt
1 Bottle of Beer
Extra Flour for dusting
Canola Oil for frying

Beer Batter

1. Heat oil to 170°C.
2. Combine all dry ingredients (except the extra flour for dusting) together in a bowl.
3. Using a whisk, slowly add the beer to the dry mix to create a smooth batter. You may not need all the beer.
4. Lightly dust the oysters in the extra flour then place the oysters in the beer batter. Dusting the oysters in a little flour helps the batter stick to the oyster.
5. In batches of 3-4 at a time, slowly drop oysters into the hot oil and cook until golden brown.
6. Once cooked, remove from the oil and place on a paper towel to drain off any excess oil. Season with salt and serve.

2 tsp Dried Horopito
5 Tbsp Water
3 Free Range Large Egg Yolks
1 Tbsp White Wine Vinegar
1 Tbsp Dijon Mustard
½ tsp Crushed Garlic
500ml Cooking Oil
Marlborough Sea Salt to taste
Lemon Juice to taste

Horopito Aioli

1. Place dried horopito and water in a small saucepan, place on a high heat and bring to the boil to rehydrate the horopito. Once at a boil remove it from heat and set aside.
2. Place eggs yolks in a food processor and begin blending.
3. Add the white wine vinegar, garlic and mustard to the yolk mixture. Continue blending until the mixture becomes pale and thick.
4. Slowly add the oil to the yolks by pouring in slowly. Canola, Salad, or Grapeseed Oil are best as they have the most neutral flavour. If you add the oil too fast the mixture will split and you will have begin this recipe all over again.
5. Once all the oil has been added, turn off the food processor and remove ingredients into a clean bowl. Add the rehydrated horopito to the aioli base, mix well and season with Marlborough Sea Salt and Lemon Juice.

Lager tends to taste best.