

# CROYDON

*Vineyards*

## Oyster Nage

### Croydon Covenant Méthode Cap Classique

#### Mise en Place

- Oyster Soup
- Oyster Nage Base
- Fish Stock
- Smoked Oysters
- Crispy Leeks Julienne
- Potato Crisp
- Chive Oil

#### Oyster Soup

##### Ingredients

12	ea	Oysters Freshly Chucked and their Juices
150	ml	Nage, Oyster Base (recipe below)
150	ml	Stock, Fish
1	ea	Lemon
100	g	Cucumber, peeled & cut into Julienne on a mandolin
20	g	Caviar, Black
4	ea	Micro Greens
3	g	Salt
2	g	Pepper, Black

##### Method:

1. Strain the juices of the oyster.
2. Bring the nage base, oyster juice and 150ml of fish stock to the boil in a heavy based sauce pan.
3. Season to taste with salt, pepper and a squeeze of fresh lemon juice.
4. Add 2 plain oysters per serving and warm through for 30 seconds.
5. Form the cucumber spaghetti into little balls before service.
6. Pour the soup with the 2 oysters in the soup bowl.
7. Place the 2 oysters in the middle of the soup bowl.
8. Add the cucumber rolled balls, 1 smoked oysters and caviar as garnish to the bowl on top of the 2 warm oysters.
9. Drizzle some fresh cream and micro herbs to garnish.

#### Oyster Nage Base

##### Ingredients

200	ml	Cream
15	g	Butter
1	ea	Onion, Large
1	ea	Garlic Clove, Crushed
1	ea	Herbs, Thyme Sprig
250	ml	Wine, White
150	ml	Stock Fish
5	g	Salt
3	g	Pepper, White Fine

##### Method:

1. Melt the butter in a heavy based pan and add the onion, garlic and thyme and sweat without coloring for 3 minutes.
2. Pour the vermouth and white wine over the onions and reduce until all the liquid evaporates.
3. Pour over the 100ml fish stock and the cream and bring to the boil.
4. Reduce by half.
5. Remove from the heat and blend in thermo mix.
6. Strain and correct the seasoning with salt and white pepper.

#### Fish Stock

##### Ingredients

50	g	Butter
50	g	Onion
30	g	Celery
30	g	Leek
1	kg	Fish, Bones
6	ea	Peppercorns, White
1	ea	Spice, Bay leaf
30	g	Herbs, Parsley
500	ml	Water
1	ea	Lemon, Juice Only
50	g	Tomato, Diced

##### Method:

1. Melt the butter in a thick-bottomed saucepan.
2. Add the vegetables, the well-washed fish bones and aromatics.
3. Cover with a lid and sweat for 5 minutes.
4. Add the water, remaining ingredients, and bring to the boil.
5. Skim and simmer for no longer than 20 minutes.
6. Pass through a fine conical strainer and allow to drip.

### Smoked Oysters

#### Ingredients

80 ea Oysters, Fresh  
200 g Wood, Chips

#### Method:

1. Lay the wood chips on a tray and place a fine wire rack on top.
2. Place the oysters on the rack and cover with a lid.
3. Smoke on the stove top over a moderate heat for 15 minutes.
4. Remove from the heat and allow the oysters to cool.

### Crispy Leeks Julienne

#### Ingredients

2 ea Leeks, Large  
3 L Oil, Sunflower

#### Method:

1. Remove and discard the outer layer of each leek, cut off and discard green tops.
2. Cut the white part of the leeks in half lengthwise and pull off the outer 5 or 6 layers.
3. Press the layers flat on a cutting board and julienne.
4. Because the centers are difficult to julienne evenly, reserve them for stock.
5. Wash the julienned leeks in a large bowl of cold water, swishing to loosen any dirt.
6. Let sit, undisturbed, to allow dirt to settle to the bottom of the bowl.
7. Carefully scoop the leeks off the top drain in a colander and place in a pot of cold water.
8. Bring the water to a boil over high heat.
9. Once boiling, strain leeks and refresh under cold running water.
10. Place the oil in a pot large enough to allow the oil level to rise up while frying.
11. Heat the oil to 150°C and sprinkle the leeks into the oil, separating the strands with your fingers.
12. Fry until golden brown and crispy, transfer to paper towel to drain.

### Potato Crisp

#### Ingredients

30 ea Potato, Baby Skin On  
3000 ml Oil Vegetable for Frying  
5 g Salt, Fine

#### Method:

1. Use a hand mandolin, Slice the potato into 1 mm slices and place on a dish towel to absorb excess starch.
2. Heat the oil in a large saucepan or deep fryer to 180°C.
3. Deep fry the potatoes in small batches, stirring continuously for 2 – 3 minutes.
4. Until crisp and golden brown.
5. Drain on paper towel.
6. Season with salt.

### Chive Oil

#### Ingredients

100 g Parsley Chives  
150 g Parsley, Flat Leaf  
150 g Leek Tops  
500 ml Oil, Olive, Blend  
5 g Salt

#### Method:

1. Blanch the parsley, chives and leeks separately in boiling salted water
2. For 10 Seconds, the leek tops n bit longer.
3. Refresh in ice water, drain and squeeze dry.
4. Place the parley leaves and olive oil b into a liquidizer end.
5. Blend at high speed for 5 minutes until the parsley leaves, oil is emulsified.
6. Strain the oil through a chinois into a clean container.
7. And keep to one side.