



Steamed oysters with black bean sauce

Gaggenau Appliance:
Preparation Time: 0.25 hours
Cooking Time: 30 minutes
Serves: 8

Ingredients

24 oysters, on the half-shell
1 large handful coriander
Finely chopped spring onions, to garnish

Black bean sauce

3 tablespoons fermented black beans
1 piece dried tangerine peel
1 tablespoon vegetable oil
3 cm ginger, finely chopped
2 small garlic cloves, finely chopped
1 tablespoon oyster sauce
½ teaspoon dark soy sauce
1 tablespoon Shaoxing rice wine
2 tablespoons chicken stock, mixed with
¼ teaspoon cornflour (corn starch)
2 teaspoons sugar

Second sauce

300ml chicken stock
1 tablespoon Shaoxing rice wine
1 tablespoon oyster sauce
3 teaspoons light soy sauce
½ teaspoon dark soy sauce
Pinch of sugar

Method

Preparation:

1. Preheat the combi-steam oven to **Hot Air 100°C degrees + 100% humidity**.
2. To make the black bean sauce, soak the fermented black beans and the tangerine peel in warm water in separate bowls for about 15 minutes or until soft, then drain. Tear the tangerine peel into small pieces and blend with the black beans in a mini food processor or finely chop by hand. Transfer the mixture to a glass bowl and steam uncovered for 30 minutes in the combi-steam oven. Set aside to cool.
3. Heat the vegetable oil in a small saucepan over medium heat. Add the ginger and garlic and fry for 1 minute, then add the black bean mixture and remaining ingredients. Stir well and simmer for 30 seconds. Adjust the seasoning and remove from the heat.
4. To make the second sauce, bring the ingredients to the boil in a small saucepan, stirring to combine. Simmer for 2 minutes then keep warm.
5. Spoon ½ teaspoon black bean sauce onto each oyster. Place the oysters onto the perforated steamer tray and steam for 3-4 minutes or until just cooked (oysters are cooked when the texture is firm to touch).
6. Transfer the oysters to serving plates. Spoon the warm second sauce over the oysters, sprinkle with coriander and spring onions and serve at once.