



OYSTERS WITH LEMON PEPPER AND VERMENTINO GRANITA

Recipe by South Australian Chef, Rose Adam

SERVES 2 DOZ OYSTERS

This recipe will make enough for up to 2 dozen oysters. If you're making for less people, you can store the granita in the freezer.

INGREDIENTS

- 250 ml of water
- 1/3 cup white sugar
- Zest of one lemon (use large ribbons if you can)
- 230ml Fox Creek Vermentino
- 1 teaspoon of peppercorns
- 1 tablespoon of fresh lemon juice
- 1 sprig of samphire

METHOD

1. Combine the water, lemon zest, sugar and peppercorns in a small saucepan and bring to a slow boil. Once the sugar has dissolved remove from the heat and allow to cool. This will also allow the lemon and pepper to infuse.
2. Once cool add the lemon juice and Vermentino and stir. Pour over a strainer into a medium-sized container (with a lid that seals). Freeze for 3-4 hours or overnight.
3. This recipe can be made a few days ahead, the alcohol should allow a soft texture perfect for a granita.
4. When ready to serve place a generous amount of rock salt on the plate and make a small indentation to allow the oysters to sit.
5. Place oysters on the salt and remove granita from the freezer. Using a fork scrape the granita until you have about a heaped teaspoon for each oyster. Top with a sprig of samphire and cracked pepper and enjoy.

WINE MATCH: FOX CREEK VERMETINO

Refreshing aromas of citrus blossom, lime juice and grapefruit with hints of pear and lemon curd.