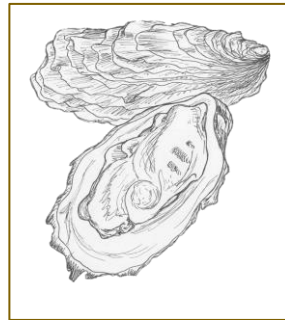




WELLFLEET OYSTERFEST 2016

508-349-1600
pb@pbboulangeriebistro.com
www.pbboulangeriebistro.com



PB Boulangerie Bistro
15 Lecount Hollow Road
South Wellfleet, MA 02663

4 cups water
5 t. Sel de Guerande
½ cups white wine
½ cups white vinegar
3 T gelatin

1 whole cauliflower
4 cups of cream
2 cups of milk
pinch of salt

30 Oysters
1 radish
½ cucumber
1 green apple
1 carrot
1 box daikon cress

Raw Oysters with Cauliflower Puree and Homemade Sea Broth

Boil water, sel de Guerande (sea salt), white wine, and white vinegar. After it comes to a boil, stir in gelatin and chill for 24 hours.

Boil cauliflower with cream, milk and a pinch of salt. After it's cooked, remove the cauliflower, discard the cream, and puree the cauliflower in a blender or food processor (or submersible blender), and chill.

Remove oysters from shell. Dice vegetables and apple. Put cauliflower in shallow bowl, add oysters and vegetables on top, cover with chilled sea broth. Garnish with daikon cress.

Serve chilled.

Serves 10