

Sea Oysters, Champagne and bacon, gratinated with Champagnette Jurassic



Informations

People : 4

Preparation : 20 min.

Cooking time : 7 min.

Ingredients

- 120 g Champagnette Jurassic
- 24 sea oysters
- 24 very thin slices of smoked bacon
- 4 shallots
- 5 g sugar
- 20 g semi-salted butter
- Fine salt, freshly ground pepper
- Champagne

Preparation steps

Difficulty level: Average ??????



1. Preheat your oven to 220°C.
2. Open the oysters and remove them from their shells. Keep the shells.
3. Wrap the oysters one by one in a slice of bacon and place them back on their shells.
4. Arrange them on a tray or a baking sheet covered with coarse salt to keep them stable.
5. Peel and slice the shallots.
6. In a saucepan, melt the butter and sauté the shallots, adding sugar. When they start to slightly caramelize, deglaze with Champagne and let reduce. Adjust seasoning.
7. Fill the oyster shells with the candied shallot and cover everything with the previously grated cheese.
8. Bake for 5 to 7 minutes, until the oysters are lightly gratinated.
9. Serve hot, accompanied by a glass of Champagne.

? **Tips and Ideas:** Try this surf and turf recipe with other shellfish of your choice.