

WILL MEYRICK'S

BUTTERMILK AKOYA

WITH SEA PARSLEY OIL

LEEWIN
COAST



WILL MEYRICK'S BUTTERMILK AKOYA

WITH SEA PARSLEY OIL

Buttermilk dressing

100ml buttermilk	15ml chardonnay vinegar
100ml vegan mayo or normal mayo	5ml extra virgin olive oil
15g garlic, finely grated	2g salt

Sea parsley oil

100g blanched sea parsley	500ml chilled vegetable oil
100g blanched coriander	Salt to taste
10 small green chillies	

METHOD

1. Thaw Akoya in fridge for 2 hrs or at room temperature for 1hr or until semi-defrosted. Shuck using a butter knife, removing byssal thread.
2. Bring salted water to the boil and blanch a few Akoya at time for 40 seconds.
3. Refresh in ice water.
4. Set aside on a damp cloth.
5. Rinse and clean the shell of any meat that has attached itself to the outer shell. Dehydrate for 30mins until shell has dried out.
6. Combine all ingredients together for the buttermilk dressing and then whisk in until all ingredients are emulsified.
7. Blanch the coriander and sea parsley and refresh in ice cold water.
8. Rinse, dry and then blend with oil, green chilli and salt.
9. Place rock salt or pebbles on the plate and add the Akoya shells.
10. Place an Akoya into each shell, pour buttermilk dressing on to just cover.
11. Pour one/two drops of the sea parsley oil on top and then garnish with picked sea parsley.

LEEWIN
COAST



leeuwincoast.com