

Oyster Mornay

Serves: 1

Prep time 5 Minutes:

Cooking time: 10 Minutes

Ingredients:

- 6 fresh opened oysters
- 1 dessertspoon butter
- 1 dessertspoon plain flour
- ½ cup milk
- ½ cup grated cheese
- 1 teaspoon dijon mustard
- 3 tablespoons grated parmesan

Method:

- Melt butter in a small saucepan
- Add flour and stir to combine, cook for 1-2 minutes, remove from heat
- Gradually add milk to the mixture, stir well to prevent lumps forming, return to heat and cook until sauce thickens
- Add the cheese, stir till cheese melts
- If necessary, rinse the oyster to remove any loose shell
- Spoon the mixture over each oyster and evenly divide the grated parmesan between shells, use more cheese if you prefer it cheesy
- Place the oysters under the grill and cook until golden brown, approximately 2-3 minutes



Another Classic Tasty Treat