



# VALNERINA

## FLASHED-STEAMED OYSTERS ON TRUFFLED LETTUCE FONDUE

Total Time: 25 min Prep: 15 min Cook: 10 min

### INGREDIENTS

For 4 persons

12 oysters (wild, large Rhode Island), 1 tbsp butter, 2 shallots (minced), 3 cups iceberg lettuce (fine julienne),  
1 cup heavy cream, 1/2 tbsp light soy sauce  
1 whole Valnerina truffle (small fresh black, minced), 2 tbsps scallions (superfine slivers)  
1 tbsp ginger (superfine julienne), 1/2 cup canola oil, 1 tbsp white truffle oil, salt, black pepper

### METHOD

Preheat a steamer. Shuck the oysters and loosen from bottom shell. In a saucepan on medium heat, melt the butter and saute the shallots. Add the lettuce and stir until 'melted'. Add the cream and simmer. Reduce by 50 percent. Add the soy and truffles. Check for seasoning. Set aside to cool. When cool, lift each oyster and place 1/2 tablespoon of lettuce mix under each oyster. Top each oyster with scallions and ginger. Place oysters in the steamer and steam hard for 5 to 7 minutes. Meanwhile, in a small saucepan, heat the canola and truffle oils until very hot. Remove oysters from the steamer and place on a large platter lined with coarse salt. Spoon hot oil on each oyster and serve immediately.



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