



READY TO COOK
BY HARRIS FARM

SYDNEY ROCK OYSTERS WITH CUCUMBER, CORIANDER & JALAPENO GRANITA



PREP
5 min
+ 2 hr freezing



COOK
N/A



SERVES
12-24

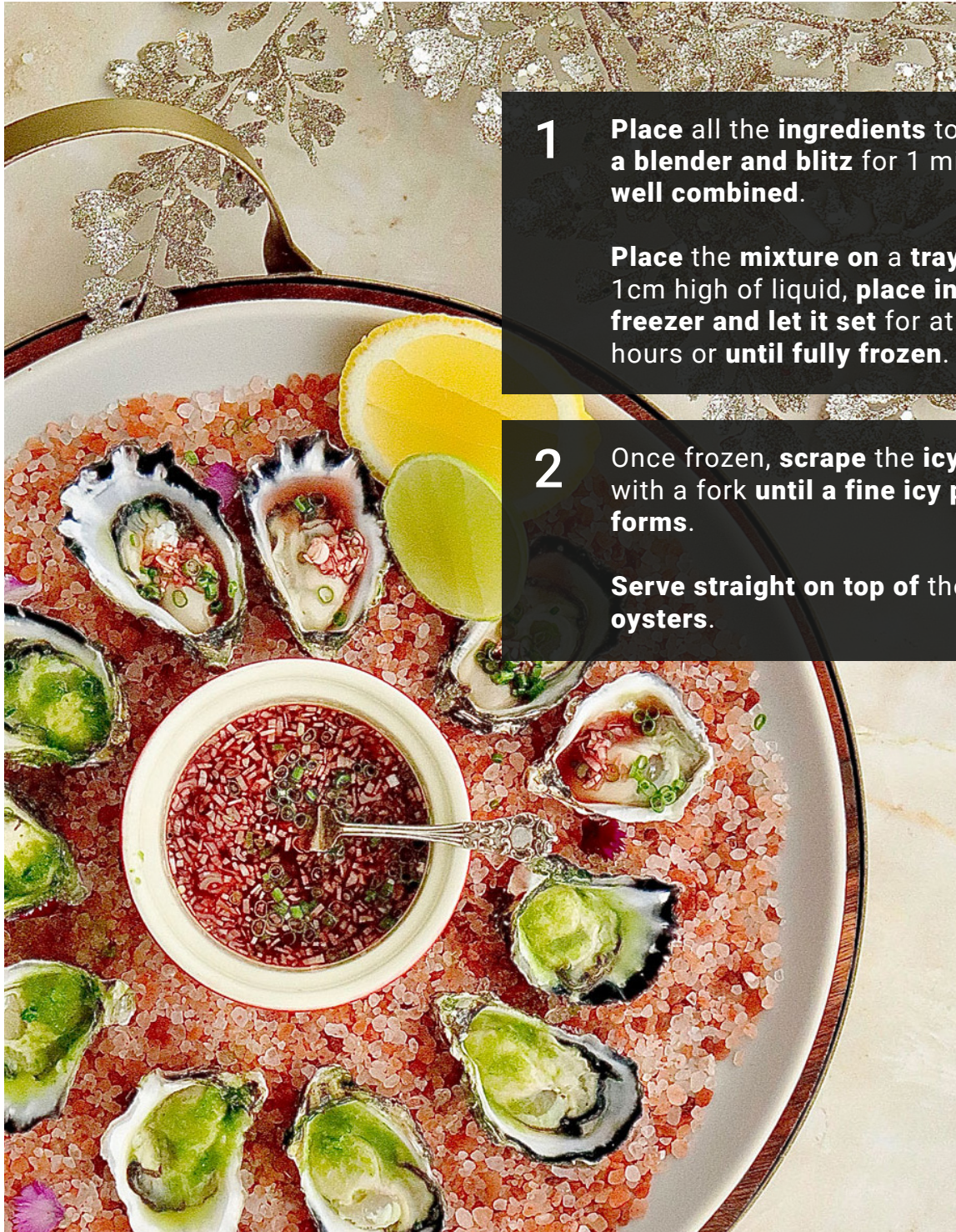
INGREDIENTS:

- > 12 X-Large Oysters
- > 1 Continental Cucumber
- > ½ Jalapeno Chilli
- > 1/8 Coriander Bunch
- > 1 Lime

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > ½ Tsp Cracked Pepper
- > 1 Tsp Sugar

METHOD - GET COOKING!



1 Place all the **ingredients** together in a **blender** and **blitz** for 1 minute **until well combined**.

Place the **mixture** on a **tray** to allow 1cm high of liquid, **place into** the **freezer** and **let it set** for at least 2 hours or **until fully frozen**.

2 Once frozen, **scrape** the **icy mixture** with a **fork** **until a fine icy powder** forms.

Serve straight on top of the **chilled oysters**.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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