

Oysters Rockefeller with Romesco Sauce



This recipe for Oysters Rockefeller with Romesco Sauce is from episode 10 of Fish the Dish starring Spencer Watts.

Serves: 3-4 as an Appetizer

Ingredients

- 1/4 cup (60 ml) whipping cream
- 12 oysters
- Rock salt
- ¼ cup (60 ml) panko
- 2 cloves garlic, chopped
- Salt and pepper
- 3 lemons, lemon zest
- 1 tablespoons (15 ml) Parmesan cheese, grated
- Olive oil
- 3 cups (710 ml) spinach, raw

ROMESCO SAUCE

- 1 medium shallot
- ½ medium tomato, chopped
- 2 medium garlic cloves, peeled
- 2 slices crusty bread (about 2 ounces/57 g) cut into pieces
- ¼ cup (60 ml) whole raw almonds
- 1 cup (240 ml) roasted red peppers, drained
- ½ tsp (2.5 ml) smoked paprika
- 2 tablespoons (30 ml) red wine vinegar
- ¼ cup (60 ml) olive oil
- 1 teaspoon (5 ml) Kosher salt
- Pepper

Directions

1. Set oven to broil
2. Add cream a saucepan over medium-high and reduce by half, 6-7 minutes.
3. Shuck oysters, discarding top shells. Lay the oysters in their bottom shells on a baking sheet covered in rock salt.
4. Pour panko into a food processor. Add garlic, salt, lemon zest, grated parmesan, pepper, and olive oil. Blitz briefly.
5. Wilt spinach in a large oiled pan on high heat, with salt and pepper, for about 30 seconds. Transfer to a plate to cool down.
6. Place the onion, tomato, garlic, bread, and almonds to a large pan and roast until the bread and almonds are lightly toasted, about 5 to 7 minutes.
7. Transfer the roasted ingredients to a blender, and add roasted red peppers, paprika, salt, pepper, red wine vinegar, and olive oil. Blitz for about 20 seconds, until relatively smooth.
8. Spoon cream from saucepan onto oysters. Top each oyster with wilted spinach and panko mixture. Place in oven.
9. Remove oysters from broiler. Spoon Romesco sauce over top and serve.

