

Oysters Giovanni

*Chef Duke LoCicero
Cafe Giovanni
New Orleans, LA*

Demi-glace can be purchased pre-made in gourmet food stores and on-line. If it is not available, 5 cups low-sodium beef broth, reduced to 1 1/2 cups can be substituted for the demi-glace in this recipe.

MAKES 2 APPETIZER SERVINGS.

1/4 cup ginger, unpeeled and sliced
1/4 cup bell pepper, chopped
4 to 6 tablespoons olive oil, in all
1/2 cup Marsala wine
3/4 cup brown sugar
1 1/2 cups demi-glace
Salt, to taste
1/2 teaspoon pepper, plus additional to taste
1 cup granulated sugar
3/4 cup water
1/4 cup each of chopped mango, kiwi and raspberries
1/2 cup white wine
Juice of 3 lemons
1/2 cup heavy whipping cream
2 sticks (1/2 pound) butter, softened
1 tablespoon Creole seasoning
1 teaspoon granulated garlic
1 cup corn flour (finely ground corn meal)
14 shucked Louisiana oysters

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continued

In a sauté pan, sweat the sliced ginger and bell pepper in 2 tablespoons olive oil over medium heat, until cooked through but not browned. Deglaze the pan with the Marsala, removing the pan from heat when adding the wine to prevent igniting the alcohol. Stir in the brown sugar and reduce until syrupy. Add the demi-glace and reduce the sauce by half. Strain and season to taste with salt and pepper. Set aside.

In a small saucepot, combine granulated sugar and water and bring to a boil. Once sugar has completely dissolved, remove from heat and refrigerate until cool. Combine each 1/4 cup of fruit with 1/4 cup of simple syrup in a blender and purée until smooth. Transfer each accent sauce into a squeeze bottle and set aside.

In another small saucepot, combine white wine, lemon juice and whipping cream. Reduce until *au sec* or almost dry. Whip in softened butter. Once butter is fully incorporated, remove lemon butter from heat and transfer into a squeeze bottle.

In a bowl, combine Creole seasoning, 1/2 teaspoon of black pepper, granulated garlic and corn flour. Dredge oysters in flour mixture and pan fry in remaining 2 to 4 tablespoons olive oil as needed. When crispy and golden, remove from heat and drain on paper towels.

To serve, divide ginger pepper sauce in half between 2 plates. Swirl the 3 accent sauces and lemon butter in spirals from the center of each plate. Drag a toothpick across the spirals to embellish the pattern (see photo). Arrange 7 oysters on each plate and serve.

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