

Ingredients▯▯ ▯▯ ▯ ▯▯ ▯

- 4 dozen fresh Sydney rock oysters
- 2 tsp. lemon juice
- 3/4 cup sour cream
- salt and pepper
- 2 tsp. finely grated white onion
- 1/4 tsp. tabasco sauce
- 60g black caviare
- 2 tab tomato sauce

Method

Remove the Sydney rock oysters from their shells and set aside. Mix the sour cream with the grated onion, tomato sauce, lemon juice, salt, pepper and tabasco sauce. Place a little of this mixture in the base of each shell. Replace an oyster onto the cream. Top with black caviare and chill. The Sydney rock oysters can be served with strips of bread and butter and an additional bowl of lemon wedges.