

Ingredients

- 2 avocados
- juice of 1 small lemon
- 20 Sydney rock oysters
- salt and pepper
- 1 dessertspoon dry white wine
- brown bread and butter

Method

Halve the avocados, scoop out some of the centre, including both stones, sprinkle lightly with salt and lemon juice. Fill each avocado half with 5 Sydney rock oysters. Sprinkle with wine and pepper. Allow to stand for 4 to 5 hours. Serve well chilled with brown bread and butter.