

Ingredients ▯ ▯

- 18 Rock Sydney rock oysters
- 100 mls natural yoghurt
- 100 mls champagne
- 1/4 tsp paprika
- 1 egg yolk
- pinch of nutmeg
- 3/4 cup plain flour
- 1/4 slice of fresh beetroot,
- 2 tabs finely chopped coriander leaves
- 1/2 tab fresh chopped basil
- 1 tsp ground rock salt

Method

To make the batter: sift flour in bowl, add a little champagne at a time and beat with an electric beater. Add all other ingredients and beat well. Add more champagne to thin or flour to thicken so that batter drips easily off spoon when dipped. Cover with plastic wrap and refrigerate until needed.

To make the red sauce: With electric beater, whisk yoghurt, paprika, nutmeg and beetroot so the sauce is an even red colour. Set aside in refrigerator.

Just before serving, heat oil for deep frying to 190°C. Pat Sydney rock oysters dry in paper towel and coat in flour. Then coat generously in batter and deep fry for 25-35 seconds (only until batter is golden). Place on a warm plate, garnish with lemon wedges and fresh coriander and add a side serve of red sauce.