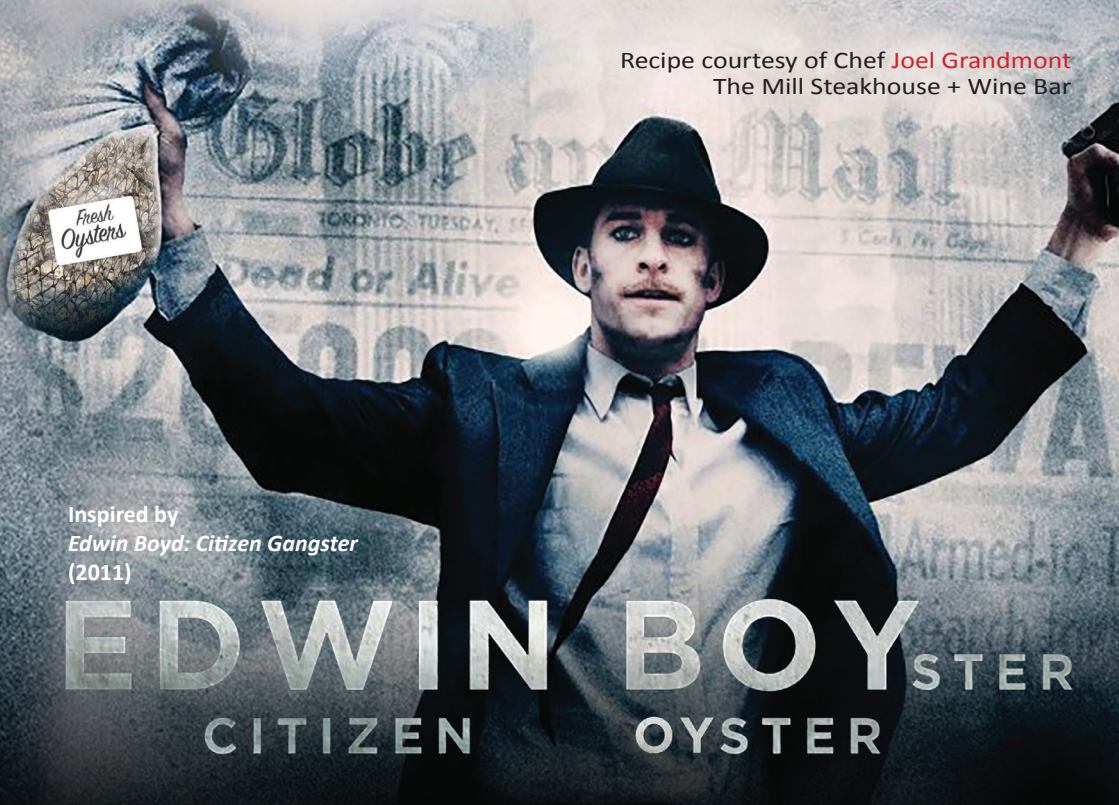


Recipe courtesy of Chef **Joel Grandmont**
The Mill Steakhouse + Wine Bar

Inspired by
Edwin Boyd: Citizen Gangster
(2011)

EDWIN BOYSTER

CITIZEN OYSTER





Edwin Boyster: Citizen Oyster

Chef Joel Grandmont's Oysters Florentine

Ingredients

3 oysters in the half shell
½ cup lightly steamed
spinach
6 tbsp Mornay sauce
3 tsp shaved or grated Asiago
1 lemon

MORNAY SAUCE

½ tsp chopped shallot
¼ tsp chopped garlic
1 bay leaf

5 peppercorns
1 tbsp butter
¼ cup white wine
1 cup 10% cream
1 tbsp cornstarch dissolved
in ¼ cup water
¼ cup grated Swiss, Gruyere,
or Emmenthal cheese
Salt, to taste

Method

1 To make Mornay sauce:

Sweat the shallot, garlic, bay leaf and peppercorns with the butter. Add the white wine and reduce until the pan is almost dry. Add the cream and bring to a bare simmer. Whisk in cornstarch, dissolved in water. Simmer until thickened, remove from heat and whisk in cheese off of heat. Strain and season to taste with salt. The sauce should be quite thick.

2 To prepare oysters:

Set oven to broil. Place the oysters on a baking sheet or oven-safe plate. Top each oyster with a tablespoon of steamed spinach and a tablespoon of Mornay sauce. Sprinkle the oysters with asiago cheese. Broil until bubbling and golden. Garnish with lemon.