

Starters Fish

ASIEN OYSTERS

12 fresh Oysters

3 tbsp. Lemon juice

2 tbsp. Soy sauce

1 little piece Ginger

¼ tsp Wasabi Paste

1 tbsp. Sesame seed

1 Spring onion

Cut the Spring onion into fine rings or stripes.

Crush the Sesame seed.

Cut the Ginger into small pieces.

Stir the Wasabi into the Soy Sauce.

Mix everything together and give ½ tsp. on each Oyster.

Decorate with Spring Onion rings or stripes.