

Baked oysters with Camembert de Normandie AOP La Réserve des Crémiers

Informations

People : 4

Preparation : 20 min.

Cooking time : 5 min.



Ingredients

- 1 Camembert de Normandie AOP La Réserve Des Crémiers
- 8 oysters
- 100 g crème fraîche AOP d'Isigny
- 2 spring onions
- ¼ bottle of Crémant Calixte
- 1 kg of coarse salt
- Dill
- 200g breadcrumbs

Preparation steps





1. Cut the spring onions into rings.
2. Cut the Camembert de Normandie AOP La Réserve Des Crémiers in small pieces .
3. In a bowl mix the crème fraîche with 10 cl of crémant.
4. Open the oysters.
5. Place the coarse salt in the bottom of the pan.
6. Place one or two oysters (with shell) per pan.
7. Add a spoonful of the cream and crémant mixture to each oyster, then a few Camembert pieces, spring onions and a pinch of breadcrumbs.
8. Leave to cook for about 5 minutes under the grill.
9. Place a pinch of dill after cooking.