



Mignonette

INGREDIENTS

- 100ml Red Wine Vinegar
- 15g Eschalots (finely diced)
- Fresh turns of Black Pepper (to taste when serving)



Serves: 1 Doz Oysters



Prep Time: 5 min



Cooking Time: 0 min

METHOD

1. In a Mixing bowl, place the finely diced Eschalots and red wine vinegar. Stir well to combine.
2. Cover and set aside in the fridge for 10-15 minutes for the flavours to develop.
3. Remove from the fridge and add freshly cracked pepper to taste and serve with oysters of your choice. Enjoy.

Notes: Make sure to use a good quality red wine vinegar, as this will be the star flavour of the sauce.



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