

Oyster in Silver Netting Recipe

Ingredients: Serves 4-6

500g good-quality dried oysters, washed,
soaked overnight and pat-dry
600g pig's caul (when purchasing, check that it
is not torn)

For wrapping around the dried oysters:

800g mackerel fish, de-boned and minced
600g pork belly, minced
50g dried sole fish, toasted until crisp and
ground finely
100g soaked Chinese mushrooms, chopped finely
50g garlic, peeled and chopped finely
150g water chestnut, peeled and chopped finely
3 tablespoons fish sauce
2 teaspoons salt
3 teaspoons white pepper powder

Method:

Heat a little oil in a pan. Fry dried oysters with a bit of chopped garlic and fish sauce until fragrant. Dish up and set aside. Combine all ingredients under 'for wrapping around the dried oysters' in a bowl and mix well. Take about 20g of the mixed ingredients and wrap it around one dried oyster. Wrap the oyster roll in a piece of pig's caul. Repeat this step until all ingredients are used up. Steam the oyster rolls over boiling water for 15 minutes. Serve hot, eaten wrapped with fresh lettuce leaves.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]