

# oysters with ginger and lime

summer



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EST 1981, SYDNEY FISH MARKETS PYRMONT

# Oyster with ginger and lime

Serves 2

12 oysters, shucked, in their shells  
1/2 teaspoon finely grated fresh ginger  
zest and juice of 2 limes  
2 teaspoons Thai fish sauce  
1 tablespoon chopped coriander (cilantro) leaves  
2 teaspoons sugar  
lime wedges, for serving

Nestle the opened oysters on a bed of crushed ice or rock salt on a large platter (this will keep them steady).

Mix the ginger, lime zest and juice, fish sauce, coriander and sugar together. Drizzle a little of the sauce into each oyster shell and serve with lime wedges.

## SYDNEY FISH MARKETS PYRMONT

BROADWAY  
GALERIES VICTORIA (COOKED)  
BONDI JUNCTION (COOKED)  
BONDI JUNCTION (FRESH)  
GLADESVILLE  
RHODES  
MACQUARIE  
NORTH ROCKS  
RICHMOND  
DEE WHY  
NEUTRAL BAY  
MONA VALE  
CHATSWOOD CHASE  
KOTARA  
CHARLESTOWN  
LAKE HAVEN  
TUGGERAH  
BELCONNEN (ACT)

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