



OYSTERS WITH CUCUMBER AND GINGER GRANITA AND FLOWERS

The cucumber and ginger granita is fresh and tangy, and the edible Chinese broccoli flowers have a mild onion flavour. In short, the perfect combination with oysters.

YOU WILL NEED

- 1 cucumber
- 2 cm fresh ginger
- 2 dessertspoon ginger syrup
- juice from 1/2 lemon
- pinch of salt
- freshly ground black pepper
- 1 dozen oysters

HOW TO MAKE IT

Wash the cucumber, cut into cubes and put in a tall measuring jug. Peel the fresh ginger and grate this into the measuring jug. Add the ginger syrup, the lemon juice, a pinch of salt and freshly ground black pepper, and puree together with a hand blender.

Place the mixture in a plastic container and put in the freezer for one hour. Stir the mixture with a fork to separate the pieces. Repeat this every hour until it is frozen all over. This will take around three to four hours (depending on the size of the container and the strength of the freezer).

Open the oysters and loosen them. Put the opened oysters in their shells (so they will stay upright) on a big platter. Spoon some granita onto each oyster and sprinkle with edible Chinese broccoli flowers.

TIP

Instead of Chinese broccoli flowers you can also use borage.

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