

## **Oysters with ponzu minognette**

## INGREDIENTS

4 portion(s)

8	oysters
Ponzu Minognette:	
4 tbsp	red wine vinegar
4 tbsp	Kikkoman Ponzu Citrus
	Seasoned Soy Sauce -
	Lemon
1 tsp	sugar
1 tsp	sesame oil
1 tbsp	finely chopped shallot
1 tbsp	finely chopped spring
	onion (green part)
1 tsp	sesame seeds

## PREPARATION

Step 1

Mix red wine vinegar, ponzu, sugar and sesame oil. Add finely chopped shallot, spring onion and sesame seeds.

Step 2

Open the oysters, release them from their shells and place the shells either on salt or ice if they are not served immediately.

Step 3

Serve the raw oysters with ponzu minognette and an optional drop of TABASCO® Pepper Sauce.