

# Oysters with ponzu minognette

## INGREDIENTS

4 portion(s)

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