

Ostra del Delta gratinades al cava

Ingredients (4 persones):

16 ostres del Delta
150 g de pernil salat
2 cebes mitjanes
1 copa de cava
2 cullerades de vinagre o llimona
Pa ratllat
Oli
Sal

Preparació:

Netegeu les ostres, i obriu-les. Separeu-ne les closques de la carn i reserveu-les.

Talleu el pernil salat a tires molt fines , com si fos a la juliana, i reserveu-les.

Agafeu la ceba, piqueu-la ben fina, fregiu-la fins que estigui ben daurada i reserveu-la.

Poseu una de les closques de cada ostra en una safata del forn. Poseu a dintre de cada closca una cullerada de ceba fregida. A sobre la carn de l'ostra, poseu-hi una mica de cava, un xic de vinagre o llimona, sal, un poc de pernil salat, una altra cullerada de ceba, un polsim de pa ratllat i unes gotes d'oli per sobre.

A continuació poseu la safata al forn prèviament escalfat i gratineu-ho. Un cop gratinat, ja ho podeu servir.

RACÓ DEL PORT

Delta oysters au gratin with cava

Ingredients (4 servings):

16 Delta oysters
150 gr. white pig ham
2 medium onions
1 glass of cava
Two tablespoons of vinegar or lemon
Breadcrumbs
Oil
Salt

Preparation:

Clean and open the oysters. Remove the meat from the shells and put aside.

Cut the ham in very fine julienne slices and put aside. Very finely chop the onion and lightly fry until golden brown then put aside.

Place one half of the shell of each oyster on a baking tray. Place a tablespoon of lightly fried onion in each of the shell halves, over the oyster meat, add a little cava, a drop of vinegar or lemon, a pinch of salt and a little ham, another tablespoon of lightly fried onion, a pinch of breadcrumbs and a few drops of olive oil. Then place the baking tray in a pre-heated oven and brown under the grill. Serve hot.