

SOFT & SUBTLE



Salut!

**MUMM CORDON ROUGE BRUT
CHAMPAGNE**

Fine mousse essence with apricot and toasty yeast aromas and crisp lemon flavours. Try it as an aperitif or with raw shellfish.

\$59.95

750 mL

LCBO 308056

FRANCOIS SAYS:

"Oysters and Champagne are a wonderful contrast of textures. Mumm's crisp, citrusy flavour marries perfectly with the lively mignonette sauce."



*Malpeque Oysters with Lemon,
Chive and Shallot Mignonette Sauce*
BY TONIA WILSON

Order your oysters in advance from the local fishmonger and ask to have them shucked just before you arrive to pick them up. To serve them, fill a platter with coarse salt and nestle the oyster halves on top. Serves 4.

¼ cup (50 mL) shallots, very finely diced
2 tbsp (25 mL) fresh lemon juice
1 tbsp (15 mL) water
½ tsp (2 mL) lemon rind, very finely grated (preferably with a rasp)
½ tsp (2 mL) sugar
1 tsp (5 mL) fresh chives, very finely chopped
2 dozen Malpeque Oysters, scrubbed, shucked and on the half shell

1. Stir together shallots, lemon juice, water, zest and sugar in a small bowl. Let sit 40 minutes at room temperature.
2. Stir chives into sauce just before serving oysters.
3. Top each oyster with ¼ tsp (1 mL) Mignonette sauce and serve.

VISIT FRANCOISTHETALKINGMIME.COM