



## *Broiled Oysters with Passionfruit, Pink Peppercorn, and Rova Caviar*

*Recipe from Chef Michael Gulotta (Chef-Owner at Mopho, Maypop, and Tana, New Orleans, Louisiana)*

### **INGREDIENTS**

16 oz. (2 cups) unsalted butter, room temperature (450 g)  
. oz. (1 tbsp.) garlic, minced (15 g)  
. oz. (1 tbsp.) ginger, grated (15 g)  
4.2 oz. (. cup) fresh passionfruit pulp (120 g)  
. tsp. pink peppercorn, crushed (1 g)  
1.4 oz. (2 tbsp.) sea salt (40 g)  
7.7 oz. (2. cups) panko breadcrumbs (220 g)  
40 chives, thinly sliced  
2 dozen oysters  
4 oz. (110 g) Rova Caviar

### **PREPARATION**

1. Whip the butter in a stand mixer with the whisk attachment for 3 minutes.
2. Add in the garlic, ginger, passionfruit, pink peppercorn, and salt, and blend for another minute.
3. Using a spatula, fold in the breadcrumbs and chives, and let sit for at least an hour.
4. Shuck the oysters, keeping as much liquor inside as possible.
5. Top each oyster with a large spoonful of the butter and breadcrumb mixture and spread it out to cover the oyster.
6. Place the oysters, a few at a time, in the broiler, and roast until the breadcrumbs are golden brown on top.
7. While the oysters are still bubbling, top them with a dollop of Rova Caviar and serve immediately.