

living on the coast recipe cards- pistachio nut crumbed oysters



1 cup of bread crumbs
1/2 cup of pistachio nuts
fresh sydney rock oysters
2 eggs
cup of milk
cup of flour

method

make an egg wash with eggs and milk, combine breadcrumb & crushed pistachio nuts. lightly dust oysters with flour then dunk in egg wash and crumb in nut & breadcrumb mixture. heat olive oil in a pan and shallow fry the oysters for roughly 4 mins (2 mins each side) till crunchy & golden brown.

dipping sauce

Small tub of natural yogurt and add 30ml of both lemon and lime juice & simply mix together.



throughout series one and two we have been travelling to locations on the coast cooking up some great dishes. Adam has been showing you some of his favourites from the trevi fountains award winning menu

Our cooking segment is proudly sponsored by the trevi fountain restaurant you can visit www.trevifountain.com.au or ph adam 02 44230285 in business hours if you require any advice tips or make a booking for dinner next time you are in the shoalhaven