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Preparation 15 mins | Makes 12

*Citrus tasting, crunchy finger lime “caviar-like” pearls simply burst with flavour and juice. It teams superbly with oysters and this Asian-inspired dressing for an easy entrée to share.*

- 1 tbs lime juice
- 1 tsp finely grated ginger
- ¼ cup mirin
- 1 tbs rice wine vinegar
- 2 tsp salt reduced soy sauce
- 1 tsp sesame oil
- 12 freshly-shucked oysters
- 4-6 finger limes\* (depending on size)
- Micro-shiso or your choice of micro-herbs\*\*, to serve

**STEP 1** Combine lime juice, ginger, mirin, rice wine vinegar, soy sauce and sesame oil in a bowl. Whisk until well combined.

**STEP 2** Arrange oysters on a bed of ice on a serving platter. Spoon dressing over oysters. Sprinkle with finger lime pulp and shiso or micro-herbs and serve.

\* Finger limes vary in size and colour, choose a selection for this recipe.

\*\* Micro-herbs are sold by the punnet in your greengrocer. Shiso is a Japanese herb with a slightly minty aniseed flavour.

## Good for you... **FINGER LIMES**

*Like all citrus fruits, finger limes are a top source of vitamin C. This vitamin helps the body defend itself against infection. Finger limes provide a good source of dietary fibre, which helps keep the intestine functioning well.*

