



TURISTIČKA I UGOSTITELJSKA ŠKOLA
DUBROVNIK



Turistička i ugostiteljska škola
Dubrovnik

Ston oyster contemporary gastronomic challenge



- Cold appetizers

Oysters on ice

- oyster 60 pcs
- toast 100 dag
- butter 20 dag
- lemon 80 dag



- Place a dry cloth in your left hand. On the cloth, put the oysters and cling to the fist. Hold in the right hand a special knife for opening the oysters, taking care that the sea is kept inside the oyster. The oyster mussel that connects two sides, separate from the bottom (which is thrown), and in the upper-shallow side the meat is left together with the sea. Serve open oysters in a bowl (for serving oysters) on finely ground ice, decorate with sea algae and lemon slices. Serve toast with oysters or tartines (tartines are rye or barley bread, cut into thin slices without crust, shaped into triangles, squares, rhomboids) into bite-sized. Especially served with butter.



Oyster cocktail

oyster	30	pcs
mayonnaise	40	dag
white wine (Malvasia)	5	cl
(sweet) cream	1	dl
ketchup	2	cl
tabasco	1/10	cl
cognac	2	cl
lemon	70	dag
horseradish	4	dag
mustard	15	g
rucola	8	dag
egg	1	pcs
(red) caviar	6	dag
agrimony	25	dag
pepper	1/5	g
salted anchovy fillets	3	dag



- Open oysters, remove the meat and poach short in fish stock (2.5 dl), white wine, lemon juice and the sea (from oysters.) Remove oysters from the liquid, drain and cool.
- From mayonnaise, chilled liquids of poached oysters, whipped cream, ketchup, tabasco, cognac, grated horseradish, hard boiled chopped egg, mustard, pepper and mashed anchovy fillets, compose and mix a smooth foam cocktail sauce and cool.
- Blanch cleaned agrimony (separated, beautiful and healthy young leaves) for a very short time in boiling salted water. Pull out very quickly blanching agrimony and put it in cold water with ice.
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- In a cooled cocktail glass, place the heart of the lettuce cut into fine strips mixed with blanching agrimony leaves. Cut the oysters into half and put on salad. Everything is poured with a cocktail sauce. The surface is decorated with rosette of blanching agrimony leaves, red caviar and caper. Put the oyster meat on rosette. The lemon slice is clasped on the glass.



Oyster dumplings on fava beans mousse an fennel

oyster	60	pcs
lemon	8	dag
butter	8	dag
mayonnaise	10	dag
(olive) oil	6	cl
(salted anchovies) fillets	4	dag
garlic	15	g
mustard	15	g
(pickled) capers	5	dag
eggs	2	pcs
toast	100	dag
(cherries) tomatoes	15	dag
agrimony	15	dag
pepper	1	g



- Put the oysters in a bowl and on low heat in the oven, As soon as they start to open, the meat is removed from the shell.
- In foam mixed butter add the oyster meat and mince with stick blender. Add mayonnaise, olive oil, minced anchovy fillets and capers, grained garlic, mustard, lemon juice and pepper. Use stick blender for graining and compiling. Peel hard-boiled eggs, cut them off fine and mix into the pate. Put the dish into refrigerator for several hours.
- Form tear-shaped fava beans mousse on serving dish. Pate is dumpling-shaped (3 pcs) and laid down on the mousse. Dish is decorated with ring-shaped black olives, capers. Decorate the dish with balsamic vinegar and drizzle olive oil. Serve the toast with the dish.



Young fava beans mousse and fennel

fava beans (grains of young fava beans)	130	dag
(sweet) cream	2	dl
(olive) oil	1	dl
fennel	10	dag
nutmeg	0,3	g
(white) pepper	1	g
salt	25	g



- Add cleaned fennel and boil for 10 minutes in boiled salted water. Add grains of young fava bean and boil rashly. Remove boiled fava beans, peel off and mince. Add whipped cream, olive oil, nutmeg, pepper and salt in mashed fava bean. Stir to the mousse.



Oysters with boat-shaped zucchini and tomato

- oyster	60	pcs
- fish stock	3	dl
- (white) wine	15	cl
- lemon	8	dag
- shortcrust pastry	90	dag
- butter	8	dag
- oyster paté	35	dag
- zucchini	30	dag
- (fresh)tomatoes	25	dag
- agrimony	15	dag
- (pickled) capers	5	dag
- red cabbage	30	dag
- salt	2	dag



- Open the oyster, remove the meat and poach shortly in stock made of fish, white wine, lemon juice and the sea (from oyster).
- Grease the mould with butter, put shortcrust pastry, form boat and put in the preheated oven to roast.
- Grease the bottom of boat-shaped pastry with oyster pate. Put the slices of poached zucchini, tomatoes and poached oysters.
- Put the boat-shaped pastry on cabbage cut into the stripes, blanched agrimony and capers. Drizzle olive oil.
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Marinated oysters in rosemary sauce with pine nuts

- oyster	60	pcs
- fish stock	3	dl
- (white)wine	15	cl
- (olive)oil	1	dl
- onion	35	dag
- carrot	25	dag
- celery (root)	30	dag
- zucchini	40	dag
- (white) wine	2	dl
- parsley	8	dag
- garlic	4	dag
- rosemary	3	pcs
- bay leaf	½	pcs
- thyme	1	g
- sugar	2	dag
- lemon	25	dag
- (white wine) vinegar	3	cl
- fish stock	5	dl
- red cabbage	40	dag
- pine nuts	12	dag
- pepper	1	g
- salt	1	dag



- Open the oysters, remove the meat and poach shortly in stock made of fish, white wine, lemon juice and sea (from oyster).
- Fry shortly vegetable cut into stripes (5x40 mm), onion, carrot celery root and zucchini.
- Braise the vegetable slowly; keep it crunchy, semi-soft and natural colour.
- Pour poached oyster stock.
- Cook marinade shortly, add chopped parsley, garlic, rosemary, bay leaf, thyme, sugar, pepper and salt. Add oyster meat, lemon juice and white wine vinegar after several minutes of cooking. Cook marinade lightly for 2-3 minutes, remove from the heat and chill in room temperature. Keep it in the refrigerator before serving.
- Arrange the cabbage cut into the stripes and blanched agrimony in garland. Put the marinated vegetable in the middle of plate.
- Then put the oyster meat and pour with stock. Decorate the dish with rosemary and roasted pine nuts. Drizzle olive oil and serve cooled.



Oyster salad Ston style

- oyster	60	pcs
- fish stock	3	dl
- (white) wine	15	cl
- chickpea	25	dag
- agrimony	25	dag
- (pickled) capers	10	dag
- (fresh) tomato	20	dag
- mustard	3	dag
- (olive) oil	15	cl
- (white wine) vinegar	7	cl
- lemon	15	dag
- parsley	25	g
- garlic	3	dag
- rucola	4	dag
- (black; pitted) olives	8	dag
- pepper	1	g
- salt	18	g



- Open the oysters, remove the meat, poach shortly in stock made of fish, white wine, lemon juice and sea (from oyster), and leave it to cool in it.
- Put boiled chickpea, blanched agrimony, diced tomatoes and capers in the pot. Stir and add the oysters.
- Prepare the sauce: olive oil, vinegar, lemon juice, mustard, chopped parsley, garlic, pepper and salt. Put this dressing onto the salad, stir it carefully, and cool it. Serve the salad decorated with rucola and drizzle olive oil.



Oyster and melon salad with dill

- oyster	60	pcs
- melon	150	dag
- cucumber	90	dag
- dill	12	dag
- (olive) oil	15	cl
- lemon	30	dag
- pepper	1	g
- salt	18	g



- Put the oysters in a bowl and leave it in the oven on low temperature. As soon as they start opening themselves, remove meat from the oysters.
- Cut the melon into slices and triangles. Peel the cucumbers and cut into halves and then into slices.
- Put the pieces of melon, cucumber and oysters in the bowl. Season with lemon juice, olive oil, chopped dill, ground pepper and salt. Stir and leave it to marinate in the cool place for an hour.
- Put the salad into pyramid-shaped plate or serve the salad in hollowed-out melon. Decorate it with dill, orange peel, and drizzle olive oil and serve cooled.



- Soups

Cream of oyster soup

oyster	30	pcs
(white) wine	2	dl
fish stock	2	l
lemon	7	dag
butter	8	dag
(olive) oil	5	cl
flour	8	dag
(sweet) cream	2	dl
egg yolk	2	pcs
agrimony	8	dag
nutmeg	0,10	g
(white) pepper	0,80	g
salt	2	dag



- Open the oysters; remove the meat and poach very short in fish stock (2.5 dl), white wine, lemon juice and the sea (from oysters).
- Add browned flour made of butter (2 dag), olive oil and flour into fish stock and poached oysters broth. Mix well and then cook for 20 minutes and spit through fine sieve.
- Season the soup with white pepper, lemon juice, nutmeg and salt, boil briefly. Add poached oysters, raw butter to the soup and liaise. Decorate the soup with blanched agrimony.



Sea stone soup with oysters

- oyster	30	pcs
- spongy stone	2	pcs
- onion	15	dag
- parsley	6	dag
- celery	8	dag
- fish stock	25	dl
- lemon	4	dag
- (olive) oil	6	cl
- maize meal (polenta)	17	dag
- pepper	0,7	g
- salt	1	dag



- Put washed sea stone with shells and marine plants in cool stock. After 15 minutes of cooking, add root vegetables (onion, parsley, celery) and pepper. Boil the soup for a half an hour. Put the whole, unopened oysters and boil for 2 minutes. Remove the oysters from the soup, remove the meat from oyster and put the shells back into the soup and boil for 15 minutes. Add salt, olive oil and several drops of lemon juice. Remove the soup from the heat and strain through a cloth. Pour onto 8 mm cooked maize meal. Cool it and dice into 8x8 mm. Pour the hot soup, and diced polenta, oyster meat in the plate. Put the half-cooked oyster in the middle of the plate.



Rustic oyster soup Ston style

- oyster	30	pcs
- olive oil	14	cl
- onion	25	dag
- tomato porridge	25	g
- fish stock	23	dl
- white wine	2	dl
- lemon	7	dag
- garlic	2	dag
- parley	4	dag
- spaghetti	15	dag
- pepper	0,8	g
- salt	1	dag



- Open the oysters, remove the meat from the shell and poach shortly in broth made of fish stock (2,5 dl), white wine, lemon juice and sea from the oyster.
- Fry the onion on preheated olive oil. When the onion browned add tomato porridge, braise shortly, pour fish stock and poached oyster broth. Add chopped garlic and cook for 15 minutes. Add chopped parsley, pepper and salt in soup.
- While serving, pour the soup in the plate, add separated cooked spaghetti and whole poached oysters.



- Hot appetizers

Gratinated oysters

oysters	60	pcs
pine nuts	22	dag
garlic	3	dag
parsley	6	dag
lemon	12	dag
(parmesan) cheese	15	dag
oil (olive)	5	dl
(white) bread	35	dag
pepper	1	g
salt	15	dag



- In mortar, chop up toasted pine nuts, garlic and parsley; add zest and lemon juice, homemade hard cheese, olive oil, pepper and salt. Stir to suitable density. In open oysters, leave the meat in lower (deeper) side of the shell. Place a layer (thicker) of salt thickness 1 cm on the frying pan. Put the oysters on the salt, pour with mixture, sprinkle with breadcrumbs and bake at a temperature of 200 to 220 ° C for 3 to 4 minutes.



Grilled oysters folded into the bacon

- oyster	60	pcs
- zucchini	60	dag
- homemade bacon	35	dag
- tomatoes	4	pcs
- olive oil	3	cl
- pine nuts	4	dag



- Remove the meat from the shell and put it in colander. Fold each piece of meat in thin slice of salted zucchini and bacon. Spike the rolls on thin stick, grease with olive oil and grill them. Decorate dish with fried tomato and drizzle olive oil.



- **Main dishes**

Braised oysters in agrimony sauce on polenta

oysters	80	pcs
fish stock	3	dl
(white) wine	15	cl
lemon	12	dag
agrimony	60	dag
(olive) oil	15	cl
onion	55	dag
(fresh) tomato	120	dag
capers	5	dag
garlic	4	dag
thyme	6	dag
parsley	4	dag
pepper	1	g
salt	2	g



- Open the oysters, remove the meat in shell and poach briefly in fish stock, white wine, lemon juice and sea (from oysters). Blanch agrimony (fresh and young leaves) briefly in boiled salted water. Remove quickly from it and put in cold icy water. Heat the oil in separated pan and add finely chopped onion. When the onion turns golden add (fresh peeled) diced tomatoes. Braise tomatoes until liquid evaporates mostly. Add chopped garlic and salt.
- Pour the broth made of poached oysters. Add agrimony and braise lightly for 20 minutes until sauce gets suitable density. Add poached oysters, capers, chopped parsley, thyme, pepper and salt as needed.
- Braise briefly the dish. In serving dish, pour some amount of sauce. Serve scones made of baked polenta in sauce. Put two oysters on polenta, pour with sparse amount of sauce and decorate with poached agrimony leaves.



Polenta scones

maize meal	70	dag
(olive) oil	2	dl
salt	2	dag



- Add olive oil, salt and lightly add maize meal in boiling water stirring constantly.
- Cook lightly for 20 minutes. (In the declarations of modern packs of maize meal it is written that it is cooked for 3 minutes). Pour out polenta on greased marble board and align to 18 mm thickness and leave it to cool. Cut the scones with round cutter diameter 3.5 to 4.5 cm.
- Grease with olive oil and grill rashly to browned colour and leave them soft and tasty inside.



Breaded oysters in sparkling wine mousse on green risotto

oysters	80	pcs
eggs	4	pcs
flour	35	dag
sparkling wine	35	cl
(vegetable) oil	4	dl
salt	15	g



- Put egg-white and egg yolk in separated bowls. Add flour and salt to egg yolk, progressively pour the sparkling wine, stirring constantly in order not to get lumps. Dough has to be a bit thicker than it is for pancakes. Mix in thicken whipped egg-white in dough at the end. Drain well meat from shell, sprinkle with lemon juice, roll in flour, dip in mixture and fry in deep oil.
- Drain breaded oysters on cotton serviette and serve on bed of green risotto suitable decorated.
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Green risotto

rice	60	dag
(olive)oil	1	dl
onion	15	dag
leek (green part)	35	dag
(fresh) zucchini	50	dag
(minced-frozen) spinach	35	dag
vegetable stock	12	dl
(white) wine	15	cl
basil	2	dag
parsley	4	dag
butter	5	dag
(parmesan)cheese	4	dag
(white) pepper	1	g
salt	2	dag

- Add chopped onion on preheated olive oil and braise lightly until fades. Add leek cut into strips, braise shortly, and add diced zucchinis (only green part with peel). Braise lightly with a bit of stock. Add rice and minced spinach. Braise shortly and pour white wine. Braise and pour in stock progressively. Add chopped parsley, salt and pepper. Add the butter, parmesan cheese and stir well at the end and leave it to rest several minutes. Serve dish as a base for serving breaded oysters.

Flambéed oysters in Malvasia (Normativ for two persons)

oysters	12	pcs
lemon	8	dag
flour smooth type 500	3	dag
(olive) oil	3	cl
vermouth	3	cl
butter	3	dag
onion (chopped and half-fried)	10	dag
(fresh) tomato	12	dag
(pickled) capers	4	dag
fish stock	12	cl
(Malvasia) wine	8	cl
garlic	6	g
(sweet) cream	3	cl
puff pastry	22	dag
fennel	2	dag
pepper	0,2	g
salt	3	g



- Leave the open oysters on shallow side and drizzle lemon juice. Roll into the flour and lightly fry in preheated olive oil both sides and let them to be raw in the middle. Flambé with vermouth.
- When the flame is down, put the oysters in bowl with lid and place it on heating element. In the pan for flambé, add fried onion and butter. Add diced tomatoes, (without peel and core), braise and then add capers, wine, stock, chopped garlic and parsley and braise shortly and reduce to suitable thickness. Put the oysters in the sauce and season with pepper and salt. Braise shortly sauce with oysters and finish with cream. Put on heated plates half-shaped puff pastry scallops.
- Put three oysters in each shell, thicker amount of sauce and sprinkle with chopped parsley.
- In the last part of the shell pour the sauce and decorate front part with blanched agrimony leaves. Put fennel branches between the shells.



Oysters with spaghetti and zucchini with olive oil

- oyster	80	pcs
- olive oil	18	cl
- spaghetti	80	dag
- zucchini	50	dag
- salted anchovy fillets	8	dag
- parsley	4	dag
- pepper	1	g
- salt	4	dag



- Fry slices of zucchini on preheated olive oil. Add the oyster meat and fry shortly. Add stripes of zucchini (green part with peel). Add spaghetti and salted anchovy fillets and mix it all and season. Put the dish into serving plate and sprinkle with chopped parsley.



A close-up photograph of many oysters, some open and some closed, arranged on a surface. The oysters are densely packed, and their shells are a mix of dark grey and light beige. The meat inside the shells is a pale, creamy color. The background is a light, neutral color, possibly a white surface.

**Thank you for your
attention!**