



# OYSTERS WITH CHAMPAGNE, BASIL & APPLE GRANITA

by Sally James

Makes 12 servings

Delightfully fresh and tangy, with a touch of sweetness, this Granita adds a wonderful sparkly touch to plump oysters tasting of the ocean. It's also very simple. A drizzle of basil oil brings a fresh herbaceous note. Great with mint too. It's an ideal way to use up the last remaining basil from summer.

## ..... I N G R E D I E N T S .....

- |         |                                      |   |                    |
|---------|--------------------------------------|---|--------------------|
| 12      | Sequim Bay oysters on the half shell | Basil Oil   |                    |
|         |                                      | <i>This will make more than you need to use as you wish – lovely for dipping toast.</i> |                    |
| Granita |                                      | 1/2 C   | fresh basil leaves |
| 1       | small Granny Smith apple             | 1/4 C   | olive oil          |
| 1/2 C   | Champagne or sparkling wine          |   |                    |

## ..... D I R E C T I O N S .....

To make the Granita, dice the apple finely, with the skin, and place in a small blender. Add the Champagne and blend until smooth. Pour this mixture into a large flat tray, cover and place in the freezer overnight.

To make the Basil Oil, blanch the basil leaves in boiling water for 10 seconds, plunge into iced water to stop the cooking, place on absorbent paper and squeeze out the water. Chop the prepared basil, transfer to a small blender, add the oil, and puree until smooth. If desired, strain through a fine sieve or muslin.

Just before serving, remove the Granita from the freezer and scrape into crystals with a fork. Spoon on top of oysters in shell and drizzle with a little of the Basil Oil.

Indulge immediately, with a glass of the remaining bubbles!