

# Oysters with Confit Shallots

By Chef Dan Doherty

*Serves: Two to Three*

## Ingredients

6 of the best, freshest oysters  
you can find

3 rashers of smoked streaky  
bacon, or pancetta if you can  
find it, cut into 2.5mm lardons

50g butter

1 tablespoon Confit Shallots  
(see below

a few splashes of Tabasco

1/2 a lemon

1 sprig of fresh parsley, finely  
chopped

2 tablespoons breadcrumbs

### *For the Confit Shallots*

300ml olive oil

pinch of salt

5 banana shallots, finely diced

## Method

1. First make the confit shallots. Put the oil, salt and shallots into a saucepan and heat gently for 30 minutes, or until the shallots are soft with no colour. This will keep, covered with the oil, for up to a week.
2. Next, open your oysters carefully and place them on a tray. If you're unsure how to open them, it's best to look at a video on the internet – describing how to do it here could be tricky and I'd hate you to waste an oyster! Preheat your grill to a medium-hot temperature.
3. To make the butter, place a frying pan over a medium heat. Add the bacon and cook for a few minutes until it's a little crisp and brown. Next, add the butter and wait for it to begin to foam. Add the shallots and give a good stir. Let the butter continue to cook until almost nutty brown, then add a few splashes of Tabasco to your taste. Soon after this, the butter will become a nutty brown, so take off the heat and squeeze the lemon over. It will splutter a little, so be careful. Finish the sauce with the chopped parsley, then spoon one tablespoon over each oyster.
4. Sprinkle each one with breadcrumbs and place under the grill for one to two minutes.
5. Be careful when eating, as the oyster shell can be quite warm.