

Carrot and Cardamom Infused with Lime Crème Fraiche

Chef Dave Arnold and Chef Nils Noren

Yield: 8 Servings

Ingredients:

OYSTERS:

- 5 liters freshly squeezed carrot juice, skimmed and strained
- 130 grams aquarium salt
- 3 grams finely ground cardamom
- 24 Long Island or Northern Oysters

LIME CRÈME FRAICHE:

- 250 grams crème fraiche
- ½ gram Xanthan Gum
- 20 grams strained lime juice
- Zest of 1 lime
- Salt and Pepper

TO ASSEMBLE AND SERVE:

- Chopped Chives

Method:

FOR THE OYSTERS:

Use a high shear blender to combine carrot juice, aquarium salt, and cardamom to a particle size of less than 10 microns. Wash oysters (but do not shuck!) and lay them right-side up in a container big enough to hold oysters and liquid. Pour carrot-cardamom mixture over oysters and let sit at a temperature between 50° F and 70° F, out of light, for 2 hours. Do not move or disturb oysters during this time or they will not eat the surrounding liquid.

FOR LIME CRÈME FRAICHE:

Whisk together crème fraiche, xanthan, gum, lime juice, and zest. Season with salt and pepper to taste.

To Assemble and Serve:

Remove oysters from carrot bath and rinse. Shuck oysters and use only those that have ingested carrot liquid for service. Top with mini-quenelle of lime crème fraiche and garnish with chopped chives.