

Farmers MAI-Kit Episode 1: Oysters

Ingredient list provided by Chef Kayli McKeen

Savory Oyster Flan:

- 1 ½ cups (340 g) whipped cream cheese
- 4 large eggs
- ½ cup (140 g) oysters (roughly 16-18 selects); liquor reserved
- ½ cup (118 ml) oyster liquor
- ⅔ cup (140 g) shallots (other onions work; sweet, red, etc.)
- 3 tablespoons leeks (optional)
- 2 cloves garlic
- 2 tablespoons lemon juice (can add or reduce to your preference)
- ¼ teaspoon paprika
- 1 teaspoon grains of paradise (can use black pepper as a substitute)
- 1 tablespoon chives

Oyster Ceviche:

- Oysters (can mix with other seafood or use just oysters; I am adding littlenecks)
- Bed of greens (I am using radicchio, seaweed and lettuce)
- Tomato
- Peppers (I like to use a couple colors)
- Sweet onion
- Cucumber
- Scallion and/or chives
- Cilantro or parsley
- Hot pepper (optional)
- Fresh citrus juice (lemon, lime, orange or any combination)
- Salt and pepper
- Spice options: wasabi, smoked paprika
- Garnish herbs and/or edible flowers