



# 名厨郑添明

郑添明师傅 (Chef Louis Tay) 从未上过烹饪课程，16岁时到一间西餐厅当学徒。上班几个月后，分派做撬生蚝的工作，每天必须撬开200到300只生蚝，双手一度被蚝壳割伤而需要缝针。自从有了被割伤的经验后，在处理生蚝时都会小心翼翼，学会如何保护双手。也在那个时候，他更学会各种生蚝的烹饪法，包括经典的“培根焗蚝”和“石榴鲜蚝”。

当上西餐厨师后，让 Chef Louis 尽情地发挥，创制更多不同的生蚝佐酱和煮法。尽管如此，当初所学的这两道生蚝料理，如今依然难以替代，因为那让他想起年幼青涩的岁月，他扎实的厨艺根基也就是在那个时期锻炼而来的。

## 培根焗蚝和石榴生蚝

1人份

### 培根焗蚝用料

柠檬汁100毫升、鱼胶粉6克、清油少许、培根咸腌肉2片、红葱茸2克、Worcestershire酱15毫升、辣椒粉少许、岩盐200克、鲜蚝1个(放在半壳中)、意大利香芹2克(切碎)、柠檬皮屑少许

### 石榴鲜蚝用料

石榴汁100毫升、鱼胶粉6克、鲜蚝1个(放在半壳中)、石榴籽3克

### 做法

1. 准备柠檬果冻：把柠檬汁煮至滚，加入鱼胶粉混匀。倒入小盘内放入冰箱，凝固后切成小丁。
2. 准备石榴果冻：把石榴汁煮至滚，加入鱼胶粉混匀。倒入小盘内放入冰箱，凝固后切成小丁。
3. 准备培根焗蚝：烧热清油，放入培根热煎2分钟至微黄，取出待凉，切成小丁。
4. 取同一个锅，把红葱炒香，加入Worcestershire酱和辣椒粉拌匀。
5. 把烘炉预热至250°C。在烘盘上铺上一层厚岩盐，放上生蚝，淋上少许Worcestershire酱汁混合物，并撒上培根，热烤5-8分钟至培根香脆。取出后，撒上柠檬果冻和柠檬皮屑即可。
6. 在另一个鲜蚝上，撒上石榴果冻和石榴籽即可。



培根焗蚝

石榴鲜蚝

## Oyster Kilpatrick and Fresh Oyster with Pomegranate Seeds

serves 4

### Oyster Kilpatrick

100ml lemon juice, 6g gelatin powder, some oil, 2 pcs bacon, 2g minced shallot, 15ml Worcestershire sauce, some chilli powder, 200g rock salt, 1 fresh oyster in half shell, 2g flat Italian parsley (chopped), some lemon zest

### Pomegranate Fresh Oyster

100ml pomegranate juice, 6g gelatin powder, 1 fresh oyster in half shell, 3g pomegranate seed

### Method

1. Prepare Lemon Jelly: Bring lemon juice to a boil. Add gelatin powder, mix well. Pour into small tray and set in fridge. Cut into small cubes.
2. Prepare Pomegranate Jelly: Bring pomegranate juice to a boil. Add gelatin powder, mix well. Pour into small tray and set in fridge. Cut into small cubes.
3. Prepare Oyster Kilpatrick: Heat up oil, pan-fry bacon for 2 mins until lightly browned. Remove and leave to cool. Cut into small pieces.
4. Using the same pan, sauté shallot until fragrant. Stir in Worcestershire sauce, add chilli powder and toss well.
5. Preheat oven to 250°C. Spread a thick layer of rock salt on baking tray. Arrange oyster on top. Sprinkle with some Worcestershire sauce mixture and bacon. Grill for about 5-8 mins until bacon is crispy. Remove and serve with lemon jelly and lemon zest.
6. Sprinkle pomegranate jelly and pomegranate seed on top of the other fresh oyster and serve.