



## Where Seattle Goes For Seafood

*Presents*

### BAKED GARLIC OYSTERS EN CROUTE

Serves 4

8 oz. wt.	Rock salt
12 each	Oysters on the half shell, medium size
6 oz.	Garlic butter (see recipe below)
6 oz.	Puff pastry (may be purchased at specialty stores or see recipe below)

#### **Instructions:**

1. Layer rock salt on a ovenproof pan.
2. Place the shucked oysters on top of the rock salt.
3. Top each oyster with 1/2 oz of the garlic butter.
4. Roll out 1/2 oz of puff pastry dough for each oyster and stretch the dough to cover the entire oyster and shell.
5. Lightly brush pastry dough with egg wash and place in a 350°F oven for about 8 minutes and the puff pastry is golden brown.
6. Transfer to a serving platter and serve with lemon wedges.

#### **Garlic Butter**

Makes 1 1/2 lb.

1 lb	Whole salted butter
1/2 lb	Garlic (minced fine)
4 1/2 tbsp	Parsley (chopped fine)
1 1/2 tbsp	Green onion (chopped fine)
3/4 tsp	Granulated garlic
1/4 tsp	Ground white pepper

#### **Instructions:**

1. Lightly sauté minced garlic, then place in Hobart.
2. Place all ingredients in stand mixer with paddle attachment.
3. Mix on #1 speed for two minutes. Scrape down sides of bowl.
4. Mix on #2 speed for 3 minutes or until all ingredients are thoroughly dispersed.

**Puff Pastry**

1/2 lb	Cake flour
2 lb	Bread flour
4 oz.	Butter (soft)
2 lb	Above sifted flour
20 oz wt.	Cold water
2 1/4 lb	Butter (unsalted)
8 oz.	Above sifted flour

**Instructions:**

1. Sift the cake and bread flours together.
2. Rub 4 oz. of butter into 1 lb. flour mixture.
3. Add the water and knead to a smooth dough.
4. Place the dough in a refrigerator to relax.
5. Combine 2 1/4 lb. of unsalted butter with the remaining 1 lb. flour mixture and knead until smooth.
6. Place butter onto a sheet of parchment paper and roll out into a square the size of the width of a sheet pan and cool but do not allow to become cold and brittle.
7. Roll water dough out into a rectangle the size of a sheet pan.
8. Place the butter sheet on top of the rolled dough leaving 1/3 of the dough uncovered.
9. Three fold the dough together and seal the edges.
10. Turn the dough 90 degrees and roll again to the size of a sheet pan again.
11. Three fold the dough again and place on a sheet tray and allow to rest for 20 minutes.
12. Roll the dough again to the size of a sheet pan and repeat the process again.
13. For use in the oyster recipe cut a 1/2 oz square about 1 1/2 inch by 1 1/2 inch.