



## BAKED OYSTERS W/GARLIC AND SPINACH AIOLI

### INGREDIENTS:

2 OYSTERS PER PERSON (CLEANED AND SHUCKED IN THE HALF SHELL)  
INSTRUCTOR DEMONSTRATION

GARLIC AND SPINACH AIOLI SAUCE: YIELD: 1 PINT

EGGYOLK: 1 YOLK  
VINEGAR: 1 1/2 TEASPOON  
SALT: 1/4 TEASPOON  
DRY MUSTARD: 1/8 TEASPOON  
CAYENNE: SMALL PINCH  
SALAD OIL: 1 1/2 CUPS  
LEMON JUICE: 1/2 TEASPOON  
GARLIC: 2 CLOVES (PASTE)  
SPINACH: 6 LEAVES (CHIFFONADE)  
ITALIAN SEASONING: SMALL PINCH

### PROCEDURE FOR GARLIC/SPINACH AIOLI SAUCE:

1. PLACE EGG YOLK IN BOWL.
2. ADD 1/4 TEASPOON VINEGAR.
3. DRIP 5 DROPS OF SALAD OIL AND BEAT WITH SMALL WHISK.
4. CONTINUE TO DRIP SALAD OIL TO BEGIN EMULSION.
5. AT A FASTER PACE, CONTINUE TO ADD REMAINDER OF SALAD OIL.
6. AS MAYONNAISE BEGINS TO THICKEN, ADD ALL REMAINDER OF INGREDIENTS AND WHISK.
7. TASTE, ADJUST SALT AS NEEDED. ADD COUPLE DROPS OF LEMON JUICE (IF MORE TARTNESS IS REQUIRED).

ON A SMALL BAKING PAN, PLACE OYSTERS UPRIGHT AND PLACE A DOLLOP OF AIOLI SAUCE.

BAKE AT 400 DF UNTIL AIOLI SAUCE BROWNS.



## HOME ECONOMICS CAREERS AND TECHNOLOGY EDUCATION

WELCOME TO LOS ANGELES TRADE TECHNICAL COLLEGE "SHELLFISH DEMONSTRATION"

TOPIC: OYSTERS

MOLLUSK FAMILY:

BI-VALVES: OYSTERS, CLAMS, MUSSELS, SCALLOPS

UNIVALVE: ABALONE, CONCH

CEPHLAPODS: OCTOPUS, SQUID, AND CUTTLEFISH

NOTE: THERE ARE MANY OTHER MOLLUSKS, BUT THEY DO NOT CONCERN US HERE.

VARIETIES:

EASTERN: IE.. BLUE POINT, CHESAPEAKE BAY

OLYMPIA: FM THE PACIFIC COAST (TINY)

BELON: EUROPEAN (NOW FARMED IN NO. AMERICA (FLAT OYSTER)

JAPANESE PACIFIC: FM THE PACIFIC COAST (LARGE), IE.. PENN COVE, KUMAMOTO, HAMMA HAMMA

INSPECTION AND GRADING

VOLUNTARY BASIS BY U.S. DEPT. OF COMMERCE, "PUFI" SEAL PACKED UNDER FEDERAL INSPECTION



YIELDS

GRADING: (SHUCKED, PER GALLON)

EXTRA LARGE OR COUNTS	160 & UP
LARGE OR EXTRA SELECTS	161 - 210
MEDIUM OR SELECTS	211- 300
SMALL OR STANDARDS	301 - 500
VERY SMALL	OVER 500

STORAGE:

COLD (30DF – 34DF)

HOLDING TIME: 1 WEEK UNDER REFRIGERATED AND/OR WET ENVIRONMENTS

THANK YOU ALL FOR COMING. IT WAS A PLEASURE TO SEE RETURNING CHEFS MEET THE NEW INSTRUCTORS.

SINCERELY,

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