



## SOL AZUL PACIFIC OYSTER

*with goat butter, fennel, pickled onion, and mango vinegar*

### INGREDIENTS

8 Sol Azul oysters

250 gr Sea Salt

Arugula leaves

250 gr Butter

100 gr Fennel

10 gr Fennel seed

10 gr Chili powder

1 purple onion finely chopped

20 ml mango vinegar

60 ml Olive oil



**DIRECTIONS** - Open the oysters and refrigerate. Next, heat a pan and melt the butter completely. Add fennel seed, chili powder and fennel until mixed at low heat for 15 minutes. Mix the onion with vinegar and olive oil. Set aside and refrigerate.

**PRESENTATION** - Place sea salt on the plate and decorate with arugula leaves. Place the oyster on a grill pan or direct on the fire with the butter for 3 minutes. Place on the plate and top with the onion, vinegar, and olive oil mixture.

*SOL AZUL, S.A. DE C.V. is an allied member of Innovaciones Alumbra and a leader in the oyster farming industry in Mexico. Sol Azul organic oysters are the freshest and healthiest, surpassing the most demanding international norms and standards. They are produced in the country's most pristine waters on the Pacific coast, inside the Biosphere Reserve of El Vizcaíno, on the Baja California peninsula.*