

# Grilled Lindisfarne Oysters

## Ingredients

- 24 fresh oysters
- 4 oz fresh breadcrumbs
- 2 oz butter
- 2 oz fresh soft herbs  
(parsley, dill or tarragon)
- 1 lemon, zest and juice



## Preparation

Shuck the oysters. In a food processor, blitz the herbs, bread crumbs and butter, add the lemon zest and juice. Crumble the mixture over the oysters and bake in the oven at 180°C for 15 mins.



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