

Oysters Baked with Spinach and Savory Sherry Sabayon

24 oysters
4 oz. fresh spinach, stemmed and cut into fine ribbons
4 egg yolks
½ cup amontillado or cream sherry
1 teaspoon garlic, minced
½ teaspoon salt
Fresh ground black pepper
Rock salt

In a large covered kettle or pot, steam oysters in 1 cup of water over high heat for 10 minutes or until the oysters begin to open. Remove from the heat and pry off top shell and discard. Remove oyster meats and reserve meats and bottom shells.

In a bowl that will fit over a medium pot of water, beat together the egg yolks, sherry, garlic, salt and pepper. Bring water in pot to a boil, reduce to a simmer and place bowl with egg yolk mixture over simmering water, beating mixture constantly, for 2 minutes or until light and fluffy and just beginning to set. Continue beating until sabayon thickens into a stable foam and remove from heat.

Preheat oven to 450°F. Line a baking sheet with aluminum foil then fill with rock salt, almost to the rim of the sheet pan. Nestle empty oyster shells in the bed of rock salt on baking sheet. Place a pinch of chopped spinach into each shell. Place an oyster on top of spinach and a dollop of sabayon on top of each oyster. Bake for 5 minutes or until the sabayon is bubbling and golden brown. Serve on a bed of rock salt.

Serves 4 as a first course.