

SCHRAMSBERG

# RECIPE

## CHAMPAGNE OYSTER TARTLETS

*Submitted by  
Camp Schramsberg 2007*

PAIR WITH:

MIRABELLE BRUT



### INGREDIENTS

- 24 Individual puff pastry shells
- 24 Medium oysters, removed from shell
- 1 T. Butter
- 2 ea. Shallots, finely diced
- 1 c. Schramsberg sparkling wine
- Pinch Saffron threads, soaked for 10 minutes in 1 t. sparkling wine
- 2 c. Spinach leaves cut into thin strips
- ½ c. Heavy cream
- Salt and Pepper
- 2 T. Chives, chopped

### PREPERATION

- Melt butter in large skillet.
- Over medium heat cook shallots until translucent, approximately 2-3 minutes. Pour in sparkling wine and bring to simmer.
- Add oysters and poach gently until edges just begin to curl, about 1 minute.
- Remove to a plate with a slotted spoon and keep warm.
- Turn heat to high and reduce liquid to ½ cup.
- Add the saffron and heavy cream and continue to reduce until the sauce begins to thicken, about 4-5 minutes.
- Return oysters to the liquid.
- Add spinach leaves and continue to heat until all ingredients are warmed.
- Season with salt and pepper.
- Place one oyster in each pastry shell, fill shell with spinach and sauce mixture.
- Garnish with chopped chives.
- Serve at once.
- For an elegant touch, garnish with caviar.