

Oysters with Lemon Air

20 ea. Kumamoto or Kushi oysters

For the lemon air:

350 g lemon juice

250 g water

3 g Lecite

1. Mix the 3 ingredients in a high container 25 cm in diameter.
2. Shred with a blender to mix the ingredients thoroughly.
3. Emulsify with the blender in the upper part to bring in the largest possible amount of air so that a foam forms on the surface which, because of its texture, we will call an air.
4. Collect the upper part with a large spoon and place on shucked oysters.