

**Chef's Special – Kevin Viners recipe for  
Deep Fried Helford River Oysters  
With Chilli Mayonnaise**

**Serves 4**

**Ingredients:**

16 Oysters  
100g Fresh white breadcrumbs  
2 Egg whites, whipped lightly  
Pinch of black pepper  
100g cooked Samphire or cucumber  
80g Good mayo  
10g Chopped chives finely  
¼ Small red chilli chopped finely  
1 Lemon juice and zest

**Method:**

- 1) open oyster and remove from shell and drain;
- 2) beat egg white with a little of the juice from oyster zest of lemon and black pepper;
- 3) heat oil to cooking temperature;
- 4) dip oyster in egg white and then into breadcrumbs lightly fry till golden, should be medium rare;
- 5) drain on towel and drizzle with lemon juice;
- 6) warm shell and put in Samphire, next place oyster on top of each shell;
- 7) mix little lemon juice and chilli into mayo and spoon over oyster. Then finish with chopped chives.

