



# OYSTERS BIENVILLE

By Chef Jeremy Langlois

## INGREDIENTS

- 2 TABLESPOONS BUTTER
- ½ CUP RED ONION, CHOPPED
- 2 TABLESPOONS FLOUR
- 1/2 CUP CHOPPED MUSHROOMS
- 2/3 CUP CHICKEN BROTH
- 1 EGG YOLK
- ROCK SALT
- 1/3 CUP DRY WHITE WINE
- SALT AND PEPPER TO TASTE
  
- 2 DOZEN OYSTERS ON THE HALF SHELL
- 1/2 CUP SEASONED BREAD CRUMBS
- 1/4 CUP GRATED PARMESAN CHEESE

## DIRECTIONS

Sauté the chopped shallots in the butter and slowly stir over a very low heat until the onions are well cooked, but not brown. Sprinkle the shallots with the flour and cook until the flour begins to brown. Add the chicken broth and the mushrooms and mix well. Beat the egg yolk into the wine and add to the chicken broth mixture, beating all the while. Season with the salt and pepper, and cook over a low heat for 15 minutes.

Place the oysters on the half shell in the rock salt and return to the oven for about 5 minutes. Spoon the sauce over each oyster and sprinkle with a mixture of the bread crumbs and cheese. Return to the oven and bake until the bread crumb mixture is lightly browned.