

OYSTERS BERCY

3 doz. oysters, drained
2 heaped tablespoons finely chopped shallots
2 oz. butter
1 cup white wine
1 dessertspoon lemon juice
2 teaspoons marjoram
1 scant tablespoon plain flour
1 cup thin cream
Salt and pepper
Ground nutmeg

Soften the shallots in butter without browning. Add the wine, lemon juice, and marjoram, season with salt and pepper, and simmer over low heat until reduced a little. Mix the flour and cream together, add to the sauce and stir until thickened. Remove from heat, stir the oysters into the sauce, and spoon into ramekins or scallop shells. Sprinkle lightly with nutmeg, put into the oven, and heat through for 5 to 8 minutes. Serve hot with small squares of brown bread-and-butter.

Whitebait, scallops, or sliced fish fillets may be used in place of oysters. Sauce Bercy may also be served over asparagus, sliced avocado pear, sauteed mushrooms or with delicately textured grilled meat.

From: *Cooking with Herbs and Spices* by Rosemary Hemphill. Published by Angus & Robertson Publishers Australia, 1985.