

Baked North Pacific Oysters

Crab Meat, Leeks, Beaume De Venise Hollandaise

Serves 12

Oysters

1 tablespoon	unsalted butter
1/2 cup	finely chopped leeks, white part only
1/4 cup	finely diced fennel
1/2 cup	lump crab meat, shelled
3 tablespoons	crème fraîche
to taste	sea salt and freshly ground black pepper
12	fresh raw oysters, washed
1/4 cup	seasoned bread crumbs
2 teaspoons	olive oil
2 tablespoons	chopped parsley

Pre-heat oven to 375°F.

Melt butter in large skillet over medium heat. Add leeks and fennel. Cook 5 minutes without browning, stirring often. Transfer to mixing bowl. Refrigerate until chilled. Fold in crab meat and crème fraîche. Season with salt and pepper. Shuck oysters, discarding top shells. Remove all shell fragments from meat. Transfer oysters to baking sheet. Place generous mound of crab meat mixture on each oyster. Combine bread crumbs, olive oil and parsley in small mixing bowl. Sprinkle generously on top of crab meat. Bake 8 minutes or until warm in center.