Bwyd a Diod Cymru
Food & Drink Wales

Genuinely Iconic

Atlantic Edge Pembrokeshire Rock Oyster with Carmarthen Ham PGI and Single Malt Welsh Whisky PGI

Created by: Douglas Balish, Grove Narberth

Paired with Aber Falls Single Malt Welsh Whisky PGI

- Pickled shallots
- Jalapeno brine
- Dried seaweed
- Carmarthen Ham PGI

Bacon and Single Malt Welsh Whisky PGI foam

- 400g streaky smoked bacon
- 100g Carmarthen Ham PGI
- 1x onion
- 10g thyme
- 1x garlic clove
- 50ml Aber Falls Single Malt Welsh Whisky PGI
- 300g semi-reduced chicken stock
- 200g cream

Cook the bacon, onion, garlic and thyme until there is plenty of caramelization. Deglaze the pan with the whisky and cook for one minute. Add the chicken stock and reduce by 50%. Add the cream and bring to the boil. Leave this to infuse until cold. Once cold pass through a fine sieve an add to an espuma canister.

Open the oyster and cover with a tablespoon of the jalapeno brine and a teaspoon of pickled shallots. Add a slice of the Carmarthen Ham and cover with the bacon foam. Finish with some dried seaweed.

GEOGRAPHIC ORIGIN UK PROTECTED

DESIGNATED ORIGIN UK PROTECTED