MIGNONETTE

Pronounced: [MIN] + [YUH] + [NET]

PREPARATION 20 Min

SERVES 10

INGREDIENTS

- 1/2 X RED ONION
- 50ML X ROZENDAL FYNBOS RED-WINE VINEGAR
  (NOTE: ROZENDAL VINEGAR IS AVAILABLE ON OUR ONLINE STORE)

METHOD

1. THE TRICK WITH FINELY DICING RED ONION IS A SHARP KNIFE.
2. DICE THE ONION TO ROUGHLY THE SIZE OF COARSE SALT.
3. ADD THE VINEGAR AND STAND FOR 30 MIN.
4. TOP EACH OYSTER AS DESIRED WHILE EATING.
5. REFRIGERATE THE ONION VINAIGRETTE FOR UP TO 2 WEEKS.

the MUSSEL MONGER
OYSTER & MUSSEL BAR