

Firming Oysters

Ingredients

- Oysters, as needed

Equipment

Sous vide setup 🛒

1

Preheat Joule to 140 °F / 60 °C.

2

Set a large ice bath next to the water bath.

- Oysters, as needed

3

Place as many oysters in the water bath as you like, as long as the temperature doesn't drop more than 1.8 °F / 1 °C.

Cook small to medium-sized oysters for 5.5 minutes. Large oysters, or those with very thick shells need 7.5 minutes.

4

Shock oysters in ice bath.

5

Use a shucking knife or a small pairing knife to shuck the oysters, starting along the hinge line near the abductor muscle.

6

If desired, you can strain the brine and then slide the oysters from the shell. It's best to store the oysters in their own brine to avoid diluting their briny flavor.

7

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