

“Chinatown” Oyster Rockefeller w/Gochujang Hollandaise

Recipe by: Chef David Rose



Ingredients

1/2 LB lump crab meat
12 large gulf-oysters (cleaned/scrubbed/shucked)
1 teaspoon Gochujang pepper paste
1/2 cup Kew pie mayo
1 teaspoon sriracha
1/2 teaspoon Worcestershire sauce
4 egg yolks
1 stick (1/2 cup) unsalted butter (melted)
2 teaspoon Chili Sa-te' paste (Tia Chief SA-TÉ sauce)
4 Chinese style sweet sausage links (about 6 oz)
16 Yu Choy Chinese greens (just the 16 leaves)
1 garlic clove minced
1 tablespoon olive oil
1 teaspoon rice wine vinegar
1/4 cup chopped Italian parsley
1 small sour orange (cut in half)
1/2 cup panko bread crumbs
Kosher salt
Black pepper
Cayenne pepper

Asian Crab stuffing

- 1.) Pre-Heat Big Green Egg to 375 degrees indirect heat.
- 2.) Grill Chinese sausage on BGE, about 10 to 12, until lightly charred, cooked throughout and internal temperature of 165 degrees.
- 3.) Remove sausage from grill, and allow to cool for about 5 minutes; then mince the sausage and set aside
- 4.) In a small bowl add yu choy Chinese greens, minced garlic, pinch kosher salt, olive oil and toss well until coated.
- 5.) Lay leaves on BGE, and grill until leaves wilt and slightly char about 30 to 45 seconds on each side; remove from grill, rough chop and set aside
- 6.) In a medium size bowl combine kew pie mayo, chili sa-te paste, sriracha, Worcestershire sauce, juice of 1/2 a sour orange, pinch of s&p, whisk until well incorporated.
- 7.) Add lump crab meat, chopped yu choy, 1/2 of minced Chinese sausage (reserve other 1/2 for garnish), & bread crumbs to bowl and fold in until well incorporated, season to taste with salt and pepper.

- 8.) Raise BGE temp to 425 indirect heat.
- 9.) Place about 2 tablespoons of crab stuffing inside each oyster.
- 10.) Place oysters in BGE and grill about 8 to 12 mins until, crab meat stuffing is golden brown, and the oysters are sizzling.
- 11.) Remove oysters from BGE, and serve hot immediately, garnished with gochujang hollandaise, Chopped Chinese sausage, and chopped Italian parsley.

Gochujang Hollandaise

- 1.) Bring a small sauce pot, with water 2" high to a simmer
- 2.) In a medium stainless steel bowl add egg yolks, gochujang, rice wine vinegar, and juice of 1/2 sour orange; whisk vigorously until doubled in volume.
- 3.) Place bowl over sauce pot, careful not to have bottom of bowl touch simmering water.
- 4.) Continuously whisk while slowly adding melted butter to yolk mixture. (Continuous whisking prevents eggs from scrambling)
- 5.) Continuously whisk until doubled in volume again, and sauce like consistency, remove from heat and add a pinch of salt, pinch of black pepper, and pinch of cayenne pepper, season to taste.

Yield: 12 servings



