

Champagne Oyster Soup with Cucumber Pappardelle

THE Wilderness
Table 

Serves 2

Ingredients:

1 English cucumber
greens (sorrel or a good leafy lettuce, not iceberg or other watery green)
6 oysters
3 cups vegetable stock
Juice of ½ lemon
½ cup crème fraiche
1 cup champagne
chopped chives
salt/pepper

Instructions:

- Using a vegetable peeler, create long, thin strips of the cucumber. Set aside.
- Shred greens (chiffonade). Set aside.
- Shuck oysters, reserving liquid.
- Combine stock, lemon juice, crème fraiche, and all saved oyster liquid. Bring to a quick boil.
- Carefully add cucumbers and oysters to the hot soup mix, and boil for no more than 30 seconds. Remove from heat immediately.
- Add champagne, salt and pepper.
- To plate, place a mound of cucumbers in the bottom of each bowl. Divide the oysters between the bowls, and pour the hot soup mixture on top.
- Garnish with a generous amount of greens and chopped chives.

If serving this outdoors, alter the recipe as follows:



- Prepare the cucumbers and oysters at home. Place each in a separate container, covering the oysters with their liquid and either champagne or water.
- Shred greens and chop chives; mix together, and place in one container.
- Combine all liquids except champagne. Measure out champagne and place in a separate container.
- Keep everything refrigerated or on ice until ready to serve.
- Right before serving, heat soup mixture and continue as described above. Be sure to season well with salt and pepper before serving.