



CLAYTON WELLS

Clayton Wells has always had a passion for food. After eating at some of Sydney's best restaurants as an apprentice, Clayton knew that the harbour city was where he wanted to cook. Clayton worked in the kitchen at three-hatted Sydney restaurants Quay and Tetsuya's before moving to Europe in 2009.

After traveling and working in Scandinavia, he moved to London to open Michelin-starred Viajante as senior sous chef. It was at Viajante that Clayton met Loh Lik Peng, the start of a long friendship that would see them team up to open Automata at The Old Clare Hotel in September 2015. Since then, Automata has remained one of Sydney's most loved and awarded restaurants.

LIGHTLY SMOKED TASMANIAN PACIFIC OYSTER, OYSTER EMULSION, POACHED CELERY, POWDERED WAKAME.

REQUIRES

Smoker
cream whipper with CO2
chargers
stick blender

INGREDIENTS

12pc Tasmanian Pacific Oysters-
shucked
Apple or Cherry wood smoking
chips

100g celery stalks (yellow inner
centre)
500ml vegetable stock
40ml lemon juice
10g kombu
Sea Salt to taste

50g Extra Virgin Olive Oil
6pc Tasmanian Pacific Oyster-
meat out of shell
1 egg yolk
20ml lemon juice
25g Ice
260g Grapeseed oil
Pinch sea salt
0.2g xanthan gum

3g dry powdered wakame
seaweed

METHOD –

Oyster Emulsion–

In a Stainless-steel cylinder or bowl combine the 6 Tasmanian Pacific oysters, egg yolk and ice and then blend until smooth. While blending, slowly add the grapeseed oil until emulsified. Add the sea salt and xanthan gum and blend for another 30 seconds. Add the lemon juice and blend until combined. Pour the contents into the cream whipper canister, seal and charge with 2 CO2 chargers. Shake the canister for 10 seconds and then refrigerate until required.

Heat a smoker with some of the woodchips, add the 12 shucked oysters and allow to gently smoke for about 8 min. remove from the smoker and refrigerate until required.

Heat the vegetable stock with kombu and lemon, bring to approx. 75C. Season with some sea salt and add the olive oil. Add the celery and bring to a simmer for 5 min. Remove from the heat and allow to cool to room temperature, refrigerate to cool completely. Once cooled, remove the celery from the stock and dice.

To Finish – Take the smoked oysters and place 2 pc in each bowl or plate. Arrange some diced celery next to the smoked oysters. Take the siphon and release the oyster emulsion over the smoked oyster and celery. Finish with a little powdered wakame.

Serves 6 as an individual starter.

For all recipes visit – www.trade.tasmanian.com.au

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"I was very excited to be able to develop a dish showcasing Tasmanian Pacific Oysters. The exceptional quality of these oysters in particular are a direct reflection of the pure Tasmanian environment in which they are grown." Clayton.