

**ROYAL MIYAGI OYSTER - ALOE & POMEGRANATE FOAM, GINGER,  
ENVELOPED IN THE SCENT OF A WOMAN  
BY CHEF PHILLIP FOSS OF LOCKWOOD RESTAURANT**

**Ingredients for 2 tasting servings**

- 2 Royal Miyagi oysters (substitute with Kumamoto or like)
- 1 recipe **Frizzled Ginger**
- 1 recipe **Aloe & Pomegranate Foam**
- 1 recipe **Rose Infused Tea**
- seeds from 1 pomegranate
- micro peppergrass for garnish
- 2 roses
- 8 oz dry ice\*
- 4 white cloth napkins

Prepare all of the below recipes before proceeding.

Using an oyster knife, pry open the oysters and remove the mussel from both sides of the shell. Remove oysters from the shell and store refrigerated if not for immediate use in a covered plastic container.

Note - The oysters should appear moist and look plump and 'alive'. If there is no liquid in the shell, or if the oyster appears dry and has an 'off' odor, discard.

Fold the napkins into desired shapes and set two inside of 10" bowls. Being very careful not to touch the dry ice with your bare hands, place the ice in a clean kitchen towel and pulverize either using a mallet or smashing the towel repeatedly against the ground or table. Pour ¼ cup into each of the napkins that are set in the bowl. Place the 2 reserved napkins atop the dry ice. Place 2, 6" bowls of identical shape as the 10" bowl over the second napkin and garnish the napkins randomly with the rose petals. Foam about ¼ cup of the **aloe & pomegranate foam** into the small bowl. Drain the oysters of most of its liquid, and place in the center of the foam. Garnish with the **frizzled ginger**, the pomegranate seeds and the peppergrass. Pour the **rose infused tea** into a teapot. Bring the dishes and teapot to the table. Set the dishes in front of the guests, and pour half the hot tea over the top of the napkins for the first guest, and repeat for the second. The dry ice should pour out from the bowl and actually envelope the bowl on top.

**Ingredients for Frizzled Ginger**

- 1 oz ginger; peeled and cut into a fine julienne
- canola oil for frying
- salt

Pre-heat the canola oil to 275° Fahrenheit and fry the ginger until crispy and golden brown. Remove from the oil and drain on paper toweling. Immediately sprinkle with salt to taste.

### **Ingredients for Aloe & Pomegranate Foam**

- 500 ml/16.9 oz aloe pulp juice; J-1 brand
- 2 tbspn pomegranate juice – Ziyad brand
- 4 oz ginger; rough cut
- 3 leaves gelatin

Combine together the aloe pulp juice, the pomegranate juice and the ginger in a container, cover, and place in hot water bath for about 2 hours or until the perfume from the ginger has infused the juice. Bloom the gelatin leaves in cold water, remove and squeeze out excess water. Place in the liquid to dissolve. Strain through a fine meshed chinois, transfer to an isi canister and cool in an ice bath. Replace the cover of the canister and load with a CO2 cartridge. Discard, and load with another CO2 cartridge. Reserve refrigerated until needed.

### **Ingredients for Rose Infused Tea**

- 2 cups boiling water
- ¼ tsp rose water; natural & oil soluble

Bring the water to a boil and add the rose water. Remove from heat, cover, and keep in a hot water bath until needed.

\* Dry ice can generally be purchased with advance notice from your grocer or fish monger. If unavailable, online companies in your area should be able to ship.

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