

**How to shuck oysters: Jamie's Food Team**

Hi! I'm Pete from Jamie's food team and today I'm going to show you how to shuck an oyster.

5 Now this smoked oyster, then as you can see it's got two shells facing one another tightly clamped together. What we are going to do is put a knife in here, between the top shell and the bottom shell and pry the two shells apart. This oysters still alive. They have to be alive, if you want to eat them safely. So, it's holding on, pulling its shells together. It doesn't want to be opened. So, it's very tightly shut. So, we have to open them in a very particular way. Now you need a special knife to open an oyster.

15 This is an oyster knife. As you can see it's got wooden handle you can grip tightly and it's got a very short, thick, stiff blade, which is essential for opening oysters. What you don't want to use, is an ordinary kitchen knife like that, which is not strong enough and if you try open an oyster with it, it will bend. The other thing you mustn't use is a sharp kitchen knife like this with a sharp edge, because firstly it will bend and you'll ruin your knife and secondly if you slip, I don't think, I have to tell you how nicely that will be if the knife goes into your hand or your wrist or anything like that.

30 Moisturize these knives! They are really made for the job, they are just short, thick and very strong which is what you need when you opening an oyster. The oyster knives also got this hilt or a shield here, so that when you do go into an oyster, you protect your knuckles here from the shell.

35 Now your oyster is open. You hold it in your left hand, work the knife between the two shells and open them, but you still need a lot of force to get this knife in and if it slips, even though there's the nice blunt, you still don't want that going into your hand. So, what you do, let's take a tea towel, fold it up and put it in your left hand or your right hand if you are left-handed. Pop the oyster in the middle, keep that piece of the cloth folded back, so you can see what you are doing.

45 But the oyster down on your tray. I like to open oysters on a tray, so that any juice, that comes out, is kept in the tray. So easiest and least messy way to do it in the tray. A lot of people stick the knife into the hinges here to open the oysters, but I find it's slightly easier if you put into the edge.

So, look for the bit where the two shells join and you can see that white bit there – that's the upper side of the bottom shell. You can see the join just in there. That's where you put the knife tight, grip on the oyster, push the knife into the join, then the top shell on the bottom shell. Work your knife in. Then once you are in, rotate a knife like that and you cut the join between the top shell and the oyster. Then you can pull it off.

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60 Now you often have a little bit of shell that's broken. So, you can just pull that out. There's your oyster. Now it's still stuck to the bottom shell. So, what you need to do is: take your knife, just scrape it free on the bottom shell. You'll see a rooster, he's nice and ready to eat. Keep as much of the oyster juice in the shell as possible, because that's really quite tasty. Then you pop it on the ice.

70 So, same as before – knife goes in slightly on the side and to wiggle it in twist it, push the top shell off. Then once you get a gap you can wear it with slowly the knife down the shell and pull top shell off the oyster. Here we go. Scrape any bits of shell out there and just loose it from the bottom and that's your oyster ready to eat!

75 Here we go. So, these oysters have just been freshly opened. I like to serve them pretty much right away but you can open a few ahead of time if you want to get started and then finish off the last few guests arrive. That's not a problem, but I wouldn't do something like open the day before and then serve them the next day. And that's how to shuck an oyster.

Tasks:

1. Watch the video at <https://www.jamieoliver.com/videos/how-to-shuck-oysters/#t2AFq2r6eHhSuGqo.97>
2. Answer the questions using the given text:
 - a. How can we open an oyster safely?
 - b. What kind of knives have to be used to shuck oysters?
 - c. List the utensils used by the cook.
 - d. Why is it recommended to use a tea towel?
 - e. What is the least messy way to shuck oysters?
 - f. When should the oysters be served?
3. Explain the preparation method from the beginning!
4. How can the oysters be prepared? Write down your favourite recipe! Use the following verbs: *smoke, boil, bake, fry, roast, stew, can, pickle, steam, broil.*