

# **Beggars Purses filled with Smoked and Fresh Oysters**

Recipe by Vic Chapman, Professional Chef and MOG

Makes 16, serve 2 per person

## **Ingredients**

6 Fresh Oysters  
1 can of Smoked Oysters  
1/4 C chopped Vidalia Onions  
1/4 C chopped Celery  
1/3 C chopped garlic  
1/2 C chopped Arugula  
4 thin slices of Virginia Ham  
1/2 C mascarpone cheese  
Grated Parmesan Cheese  
EVO- Extra Virgin Olive Oil to sauté vegetables  
1 egg for wash  
1 sheet of defrosted commercial brand Puff Pastry- Dufour or Trader Joes

## **Procedure**

Heat sauté pan to HIGH, add EVO to pan, heat for a moment, then quickly add onion, cook until almost translucent, add garlic, and celery. Set aside.

Open can of smoked oysters and cut in quarters- set aside.

Steam fresh oysters in water with fresh lemons- squeeze the lemon juice into the water and bring to a boil, add oysters and cover. Once shell starts to open, remove from pan and completely open and remove cooked oyster flesh. Cut in quarters.

Chop the fresh arugula leaves and set aside. Chop the Virginia ham slices into small pieces. Heat oven to 400F.

Roll out puff pastry on parchment. Place a piece of parchment paper on cookie sheet to bake puffs. Make scores length wise to pastry sheet and then vertically making small 2 inch squares.

Layer each square with the following ingredients, in this order:

Mascarpone cheese  
Sautéed onion mixture  
Fresh arugula  
Virginia ham pieces  
Oyster pieces, one fresh one smoked  
Small amount of grated parmesan cheese



Whisk the egg and using a pastry brush, brush a thin film of the egg wash around each square, this will ensure the purse stays together.

Working with each square, pull each corner to meet the opposite and screw around the base to form a little top or turbine. Brush the little pouch with egg wash for a golden finish upon baking. see photo. Repeat until all square are little puffs, "Beggars purses". Bake little puffs on parchment paper on a cookie sheet.

Bake for exactly 6 minutes. Allow to cool and serve promptly. A warm delicious bite of smokey and creamy oysters. ENJOY!