# Mussels

Remember to clean the mussels and drain all the excess water out



Small Pan | Contains Shellfish - Molluscs

## INGREDIENTS

- 10 Mussels
- 120ml Lemon Garlic Sauce

## METHOD

1. Place hot mussels from bain marie into a starter pan
2. Cover with Lemon Garlic Sauce and serve

## EQUIPMENT

- Bain Marie
- Large Spoon

## NOTES

- Remember to clean the mussels and drain all the excess water out

## WATCH THE METHOD

Mussel video https://www.youtube.com/watch?v=y8x18exW1nA