



Mussels Top-Up

A top-up of half-shell mussels finished in lemon garlic sauce.



Starter pan.

Contains Shellfish

INGREDIENTS

- 6 Mussels Half Shell
- 30ml Lemon garlic sauce

METHOD

- 1 Spoon the lemon garlic sauce into a starter pan.
- 2 Place the mussels into the sauce, flesh side down.
- 3 Simmer for 3 minutes on a low heat.
- 4 Turn the mussels over, flesh side up.
- 5 Garnish with a lemon wedge.

GARNISH

- 1 Lemon wedge

EQUIPMENT

- Boiler table or induction stove
- Large Pan
-  Large spoon



Food safety

From the SOP - what the kitchen must not skip on this dish.

MUSSELS COOKING METHOD

SOP 9 - Food Book

Preparation: Whole Shell mussels from pre-portioned frozen packs. Cooking: Place frozen mussels directly into a pan on the flat top grill. Add 60ml water using a ladle. Add more water if needed during cooking. Cover the pan and steam for 3-4 minutes, or until all mussels have opened. Discard any mussels that do not open. Finishing: Drain any remaining water. Transfer mussels to a clean pan and spoon your chosen sauce over the top. Return the pan to the grill for 1 minute to heat the sauce through. Plating: Mussels are served in a large pan with the guest's chosen side in a small pan. Add OB bread rolls on a small coloured plate with a serviette.



ON THE PASS

Mussels Top-Up

Plate - Starter pan.

Method and video links are on page 1.