Mussels Top-Up

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



Starter pan. | Contains Shellfish - Molluscs

INGREDIENTS

- 4 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

TAKEAWAY

Soup & Salad Bowl with 1x sauce container