Half-Shell Mussels (Platters & Combos)

How to defrost and cook half-shell mussels for platters and combos.

Plate according to the platter or combo ordered.

Contains Shellfish - Molluscs

INGREDIENTS

- Half-shell mussels (quantity as per platter or combo ordered)
- Lemon garlic sauce, to finish

METHOD

1. Defrost half-shell mussels by placing them in a sealable container filled with cold water and storing in the fridge.
2. Keep a small pot or pan of clean water on the corner of the grill at a low simmer, for cooking mussels on order.
3. When an order is received, count out the correct number of half-shell mussels.
4. Drop the mussels into the simmering water and cook for approximately 3-4 minutes.
5. Remove with a slotted spoon and plate.
6. Spoon lemon garlic sauce over the mussels.

EQUIPMENT

- Flat top grill
- Slotted spoon
- Small pot or pan
- Boiler table

NOTES

- Only use the amount of mussels needed once an order is received.
- The same procedure can be followed on the boiling table.

WATCH THE METHOD

How to cook half shell mussels_ https://www.youtube.com/watch?v=7hU2LHi6JH8