Mussels

8 half-shell mussels steamed and finished with lemon garlic sauce.



Starter pan. Takeaway: soup and salad bowl, sauce container.

Contains Shellfish - Molluscs

INGREDIENTS

- 8 Half-shell mussels
- 60ml Lemon garlic sauce

METHOD

1. Place the mussels into a pan on the flat top grill and add a 60ml ladle of water. Add more water if needed during cooking.
2. Cover and steam for approximately 3-4 minutes, until all the mussels open. Check that the mussel meat is soft.
3. Drain the water and dish the cooked mussels into a clean starter pan. Spoon the lemon garlic sauce over the top.
4. Keep the pan on the grill for approximately 1 minute to heat the sauce.

GARNISH

- 1g Spring onion (green garnish)

EQUIPMENT

- Flat top grill
- Large pan
- Large spoon
- Pan lid

TIPS

- Pre-pack mussels into portions of 5 and keep frozen. Use per order.
- Check mussels for beards and remove before cooking.
- Keep the mussels covered with a lid so they cook properly.
- Mussels can be steamed in a colander placed over a pot of boiling water.

TAKEAWAY

Soup & Salad Bowl with 1x sauce container

WATCH THE METHOD

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