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New Zealand Greenshell™ Mussels with dynamite sauce 24 portions

Ingredients

24	Frozen Half Shell Greenshell™ Mussels
3/4 cup	Kewpie Mayonnaise (Japanese mayonnaise)
1 teaspoon	Sriracha (chilli sauce)
1 tablespoon	Flying fish roe

Method

- Pre-heat your broiler/grill to 180 °C / 350 °F.
- To prepare the sauce combine the kewpie mayonnaise and Sriracha. Taste here. For a hotter sauce, add a little more Sriracha. For a milder sauce, add a few squirts of Kewpie mayo. Add the flying fish roe and stir slowly to distribute evenly into the sauce.
- Spoon the sauce over each mussel. Allow just enough to cover the meat completely.

Place the mussels under the broiler/grill to cook. Check frequently and rotate the tray occasionally to even out the browning and compensate for hot spots.

- Cook until the sauce bubbles and turns golden brown with a few dark spots forming. The total cooking time should not exceed 15 minutes. Serve immediately.



Prepared by Chef Andrew Brown
The George Hotel, Christchurch, New Zealand.