

## Mussels, Wasabi Mayo & Pink Ginger

Drain the mussels and place on a large platter or on individual serving plates.

Combine the mayonnaise and wasabi.

With a sharp knife, cut the piece holding the mussel to the shell. Spoon the mayo mixture onto the mussels. Top with a little pink pickled ginger. Serves 4-6 as an appetiser or starter.

### ***For 4-6 Servings:***

1kg Omega<sup>TM</sup> Mussels

3/4 cup (175ml) good mayonnaise

1-2 teaspoons wasabi paste  
(or to taste)

3-4 tablespoons pink pickled  
ginger