

Omega™ mussels with parsley, white wine, lemon and butter

To serve, cut the tops of four pouches of Omega™ mussels, place the contents (including the natural juice to surround the mussels) directly into a large pot big enough to comfortably hold all the mussels.

Add the water and wine and place a tight fitting lid on top.

Bring to a gentle simmer and remove from the heat immediately.

Once the mussels are nice and hot, divide the mussels between four hot bowls. Place the pot including the resulting mussel stock back onto the heat.

Add the lemon juice and parsley and bring to a light simmer once more.

Remove from the heat and add the diced cold butter a few cubes at time. Carefully incorporate the butter in a wave like motion so it becomes nicely mixed into the stock, alternately use a whisk to integrate the butter.

Carefully pour a little sauce over each mussel, garnish with some lemon wedges and nice sprigs of parsley and serve at once.

This recipe was created by Luke McCann

For 4 Servings:

2kg Omega™ mussels

100ml Dry white wine

100ml Water

1/2 cup Coarsely chopped Italian parsley

1/2 cup Freshly squeezed lemon juice

100gm Cold diced butter

12 Lemon wedges for garnish