

Steamed Omega™ Mussels with Blue Cheese and Fig dressing

Place four litres of hot water in a large pot and bring to the boil.

Remove the figs from the water and squeeze out the excess liquid, remove the woody stalk from one end and chop roughly.

While the water is heating make the dressing: start by placing the first four ingredients in a food processor, turn on the food processor on and slowly add the canola oil. If the dressing becomes too thick add a little hot water to dilute to a consistency you are happy with.

Crumble in the blue cheese and add the figs. Blend for another 20 seconds, taste and adjust the seasoning accordingly. Transfer the dressing into a plastic bottle for ease of application.

To serve the mussels, drop four 500gm packs of Omega™ mussels unopened into the boiling water, allow to heat though for four minutes. Remove from the water and tear each one open.

Divide the mussels into four large hot bowls. Pour about one teaspoon of sauce into each mussel, garnish with some roughly chopped Italian parsley and a few wedges of lemon, serve at once with a glass of good sauvignon blanc and some crusty bread.

This recipe was created by Luke McCann

For 4 Servings:

- 2kg Omega™ mussels
- 2 Whole eggs
- 2 Tblsps White vinegar
- 1 Tblsp Seeded mustard
- 1 clove Garlic crushed
- 500ml Canola oil
- 50gm Blue cheese
- 4 Dried figs (soaked in warm water for 30 minutes)
- Salt and pepper to taste