

Gratinée of Greenshell Mussels

Into a large pot, pour the wine and bring to the boil. Tip in mussels and steam with lid off until the shells open and mussels are just cooked.

Remove from heat and tip into a large sieve discarding the liquid (or retaining the liquid for another use).

Take mussels out of shells (retaining one half of each shell) and remove beards and tongues.

Place cleaned mussels back into half shells and place on a low sided baking tray. Preheat oven to 200°C.

Pour cream into a small pot with garlic, salt and pepper. Over a medium high heat bring to the boil, turn to simmer and cook cream until it is reduced by half. Using a potato masher mash garlic into cream.

Pour 2-3 tsp of cream mixture onto each mussel and sprinkle with some Parmesan cheese. Bake in preheated oven 3-4 minutes. Alternatively, place under a hot grill for 1-2 minutes.

Serve hot with a good grind of black pepper and parsley if you wish.

Serves 6 as an entrée:

250ml (1 cup) chardonnay

1.5kg (36) Greenshell mussels (washed)

625ml (2 1/2 cups) cream

4 cloves garlic (peeled)

3/4 '5f tsp Maldon sea salt

freshly ground black pepper

40g (3/4 cup) finely grated Parmesan cheese

Italian parsley (chopped) (optional)