

Grilled Omega mussel in the half shell with fennel, garlic and bacon on fresh tomato and orange salad

Serves 4 based as an Entree and on 6 mussels per person.

Recipe is based on the information if there were 24 mussels to the kg.

- 24 Omega mussels, 1 packet 1kg pack

Topping:

- 150g Streaky bacon, chopped
- 30g Garlic clove, crushed
- ½ White onion, fine chopped
- ¼ bulb of a Florence fennel bulb, fine dice
- 30ml olive oil
- 15ml Manuka honey
- 15ml Worcestershire sauce

Heat oil and sweat off the onion, garlic and fennel with the lid of the pot on, cooking for 3-5 minutes on medium heat stirring a couple of times to ensure it's not sticking. Add the bacon and cook through for 2-3 minutes, add honey and Worcestershire sauce, mix through. Check seasoning add, salt and pepper as desired.

Orange and fresh tomato salsa:

- 1 Orange
- 4 each Tomatoes, firm skin, remove the seeds
- ¼ Red onion, fine dice
- 1 tsp Fresh chopped chervil
- 20ml Olive oil
- Salt and Pepper

Zest the orange and boil for 4 minutes, drain and chop roughly. Cut tomatoes into small dices, add the zest. Segment the orange and cut into even sized pieces, and add to the tomatoes, also add the diced onion. Mix in the olive oil and season to taste, add fresh chervil.

Serving:

Pre heat grill (or salamander if you have one). Place the mussels on a flat tray. Divide the topping over the mussels and cook under the grill for 3 minutes, or until warm and the bacon has become crispier. Arrange the salsa on plates in the centre and arrange the mussels around the salsa. Top off with baby herbs or petite green salad and fresh lemon.

Recipe Courtesy of Marc Soper