

Mediterranean Style Mussels

By: Chef Steve Watson

Ingredients:

2lbs. Fresh Blue Mussels
3 tbsp. Olive oil, plus extra for serving
2 sm. Red chilies, sliced diagonally
4 Cloves of garlic, fine chopped
1 Clove of garlic, halved
50 ml. White wine
250 grams Grape tomatoes halved
8 tbsp. Fine chopped flat leaf parsley
125 ml. Central Dairies 35% Whipping Cream
Black pepper to taste
Tuscan or other country bread, such as ciabatta



Directions:

Rinse the mussels well under running water. Warm the olive oil in a large pan over medium heat. Add the chilies and the chopped garlic and gently fry for a couple of minutes. Raise the heat to high then add the mussels (in the shell). Fry with the chopped garlic, and stir. Pour in the white wine and Central Dairies whipping cream and cook for a minute or so to allow the alcohol to evaporate. Stir in the tomatoes and season to taste. Cover the pan tightly and cook for about 5 minutes, shaking the pan occasionally until the mussels have opened. Discard any shells that remain closed. While the mussels are cooking, toast the bread. Rub the cut garlic clove over the slices of bread. Stir the parsley into the broth remaining in the pan, and remove from the heat. Enjoy!