



Marinated Mussels with Olives

BUFFET®
OLIVES

Ingredients

- 2,5 litres mussels, scrubbed
- grated rind and juice of one lemon
- 2 cloves of garlic peeled and finely chopped
- 1 red chili finely chopped
- 10 ml finely chopped fresh ginger
- 30 ml sesame oil

Garnish:

- 1 (300 g) green olives stuffed with anchovies
- 125 ml thinly sliced spring onions
- 75 ml roughly shredded, fresh coriander leaves

Method

1. Place mussels in a large saucepan; add lemon juice, rind, garlic, chili, ginger and sesame oil. Cover and cook over high heat for three minutes or until the mussels have opened.
2. Transfer the mussels to a serving bowl. Drain olives and scatter over mussels. Sprinkle spring onions and coriander leaves over. Mix through and serve.

Hint:

This dish can also be served cold. It will be necessary to moisten the mussels with vinaigrette.