

HERBY CRUMBED HALF SHELL MUSSELS

SERVES 4 AS A STARTER



INGREDIENTS:

- ☐ 800 g Breco Half Shell Mussels

Herby crumbed topping:

- ☐ ½ cup melted butter
- ☐ 4 tbsp finely chopped parsley
- ☐ 2 cloves finely chopped garlic
- ☐ 1 tsp finely grated lemon zest
- ☐ 1 small red chilli, finely chopped
- ☐ 1 cup fresh bread crumbs (made from day old bread)

METHOD:

01. Mix topping ingredients together. Place the mussels on an oven tray and top with herbed crumbs. Dot each one with a little butter and very quickly flash under the grill. Spread onto a platter, garnished with fresh lemon wedges.
02. Eat immediately while warm, moist and succulent.