

Fresh local mussels with traditional tomato sauce, chilli, roasted garlic, basil and ozuo	10 portions
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Preparation time: ½ hour

Notes: Store mussels by covering with two damp tea towels labelled with the date received in the refrigerator. Mussel must not be store in water. Then can be put under cold running water when cleaning clean mussels. To clean mussel remove the beard and a quick wash over. Only use live mussels, shells should be tight and closed. Before service clean enough mussels allowing 18 mussels per portion. After service remove mussel from container and store correctly. Make sure the front of house take a side bowl for customer to put the empty shells in and spoon for the sauce. Yum!

Ingredients	Qty	Equipment
Olive oil	60ml	1 x medium bucket or 5L ice cream container
Garlic	20 cloves	1 x medium saucepan
Chilli, finely sliced	2 each	1 x large saucepan
Parsley, picked , finely sliced	1 bunch	1 x measuring cup
Mussels black fresh	2 kg	2 x Wooden spoon
White wine	120mls	1 x Bar mix or robo
Tomato napoli	1kg	1 x Strainer
Ripe tomato diced	500g	
Can tomato A10(peeled roma)	½	
Garlic slice	4 clove peeled & sliced	
Onion diced	2	
Vegetable oil	¼ cup	
Salt and pepper	Seasoning	
Basil	¼ bunch leaves	

METHOD

1. Roast garlic, in a foil envelope place peeled garlic, ½ cup butter 60ml olive oil and good grind of black pepper. Roast for 12-15 minutes. Remove and cool for service.
2. In a fry pan place 2 cloves roasted garlic 1 tblsp olive oil the ¼ tsp of finely chopped chilli lightly sauté. Then add portion of mussels, 100ml napoli and 30 ml of white wine and a few basil leaves. Put a lid on the frypan do not serve any mussels that don't open. Make sure that you smell the dish and remove any mussels with strong off flavour if any you will know the smell if you smell it.
3. Season well and add 1 tblsp chopped parsley. Serve try to serve mussel open facing the customer and splash ozou on top of the dish at the last minute.
4. Tomato napoli. Sweat onion and garlic with vegetable oil (important to sweat well) Add tomato dice and can tomatoes and 1 cup of water bring to the boil and simmer ½ to 1 hour. Then barmy until smooth, then add basil and pass. Season and reduce to consistency required.