

This baked mussel recipe gives you the soft, small and sweet taste of the mussel, combined with the crunch from the crispy breadcrumb mixture. Serving a mussel in the half shell makes an impressive dinner party entree or a lunch time grazing table show stopper.

Ingredients

- 1 kg Kinkawooka Pot Ready mussels
- 2 cups of water
- 1/2 cup breadcrumbs (Panko or normal)
- 3 tbsp grated parmesan
- 1 cup chopped parsley, finely chopped
- 2 cloves of finely crushed garlic
- 1/2 cup premium olive oil

Method

1 Preheat the oven on grill setting to 180C. Prepare a baking dish large enough to hold all the mussels.

2 Open the pack of Kinkawooka Pot Ready mussels and strain off the water. Give them a quick rinse under cold water.

3 Heat up the pot with the water. When the water is boiling, add the mussels, cover with a lid, and steam them for a couple of minutes, stirring every minute or so until they open.

4 Remove from the heat and strain the mussels off, keeping some of the liquid in a bowl.

5 Mix the breadcrumbs, parmesan, parsley, garlic and olive oil in a small bowl.

6 If there are any mussels which have not opened, prise them open with a knife.

7 When the mussels have cooled, remove one side of the shell, and place it on the baking tray. Repeat with the rest of the mussels. Discard the empty half shells.

8 Spoon and press some of the breadcrumb mixture on top of each mussel, trying to cover the whole mussel. If you like, put a little of the mussel cooking juice in the bottom of the shell to help keep the mussel moist.

9 Bake the mussels for approx 5-7 minutes until lightly golden on top. Serve warm.