

## Ingredients

- 1kg packet of ready to cook **Boston Bay Kinkawooka Mussels**
- 1 large onion, finely chopped
- 3 garlic cloves, finely minced
- 60 grams of butter
- 2tbsp plain flour
- 240ml double or heavy cream
- 1 cup of milk (2 cups if not using white wine)
- 1 cup of dry white wine
- 1 packet of linguine or spaghetti
- 1 tbsp of chopped parsley to garnish
- Salt and pepper to taste
- Grated parmesan cheese to garnish (optional)
- Crusty bread to serve

***Delicious. You can add sauteed mushrooms if desired.***

## Method

1 Open the pack of Boston Bay Kinkawooka ready to cook mussels and strain off the water; give them a quick rinse under cold water.

2 Heat the pot on the stove with approximately 1cm of 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.

3 Try to make sure every mussel comes into contact with the heat, which helps to make sure they open.

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

5 In a large fry pan, melt the butter and add the onion and garlic. Cover with a lid and cook on a low setting, sauteing the onions and garlic. The onions should sweat in the pan for around 5 minutes until translucent.

6 Stir in the flour and break down any lumps.

7 Add the milk (and white wine if using) and turn the heat up to high until it begins to boil and thicken.

8 Add the cream and mussels and leave to gently simmer approx 10 minutes.

9 Add salt and pepper to taste.

10 In a large pot of boiling water, add the pasta and cook according to packet instructions.

11 In a large serving dish, pour the creamy mussel sauce over the cooked pasta. Garnish with fresh chopped parsley and parmesan cheese.