

- 1 kg Pot Ready mussels
- 2 cups of water
- 2 cups of flour
- 500ml vegetable oil
- 1 cup of breadcrumbs
- 2 tbsp. onion powder
- 1 tbsp. garlic powder
- 2 tsp. salt
- 1 tbsp. dried thyme
- 2 tsp. ground pepper
- 1 tsp. crushed garlic
- ½ cup chopped parsley
- 1/4 cup lemon juice
- 1 egg
- 1 cup of milk

Method

1 Open the pack of Kinkawooka 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, strain the mussels off and allow them to cool.

5 Remove the mussels from the shells and place in a bowl.

6 Mix the flour, half the salt and pepper, onion and garlic powder in a bowl.

7 Whisk the egg and milk together in a bowl.

8 Place breadcrumbs in a separate bowl with a little of the salt and pepper and the thyme.

9 Place oil in a pot and pre-heat to 180 C.

10 Place the mussel meat in the flour, then the egg wash and then in the breadcrumbs.

11 Place the mussels in the hot oil and cook for 2-3 minutes until golden brown.

12 Mix yogurt, remaining salt and pepper, parsley and half of the lemon juice.

13 Serve on a plate with yogurt dressing in a dipping bowl.

14 Pour the remaining lemon juice over the mussels.