

- **1kg Kinkawooka pot ready mussels**
- 2 cups water
- 4 teaspoons vegetable oil
- 4 shallots, chopped
- 1 tablespoon miso paste
- 1 tablespoon sugar
- 1 tablespoon mirin
- 1 tablespoon light soy sauce
- 1 tablespoon unsalted butter
- ½ cup chopped chives
- 1 cup panko breadcrumbs
- 1 tablespoon toasted white sesame seeds

Method

1 Open the pack of pot ready Kinkawooka mussels. Strain off the liquid and give them a quick rinse under cold water.

2 Heat up a pot 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 the mussels open.

3 Remove from the heat and strain the mussels off, keeping some liquid in the bowl.

4 Discard any unopened mussels.

5 Remove half of each shell and place the half mussels on a tray.

6 Heat a fry pan or pot and fry the miso paste and butter until it forms a sauce. Add the mirin, soy and sugar, and reduce to a thick paste.

7 Spoon or brush the miso butter onto the half shell mussels, sprinkle panko breadcrumbs evenly over each mussel and place in a hot oven (200 C) or under a grill for 3-4 minutes until the sauce starts to brown.

8 Remove the mussels from the oven, place on a serving plate or bowl and sprinkle with chives and sesame seeds.

9 Can also be served with steamed jasmine rice.