

PITTWATER MUSSELS

by Mandy Biffin of Zephyr

2013 Winner : Entrée Course

Ingredients (serves 6)

3 tablespoons olive oil
1 brown onion, chopped
5 garlic cloves, finely chopped
3 chorizo, thickly sliced
2 tablespoons tomato paste
2 x 400g tin chopped tomatoes
250mls red wine
2 teaspoons smoked Spanish paprika
2kgs mussels (available in cryovac packs, bearded)
¼ bunch parsley chopped



Method

Heat olive oil in a large pot over medium heat.

Add onion, garlic and chorizo.

Fry for 5 minutes, stirring until lightly golden.

Add tomato paste, tomatoes, wine and paprika.

Season with salt and pepper.

Bring sauce to the boil then reduce heat to low and cook for a further 5 minutes.

Rinse mussels and add to the sauce.

Put the lid on and cook for approximately 3 minutes, stirring to ensure heat evenly distributed.

Serve with chopped parsley to garnish and crusty bread.