

# White Wine and Cream Mussels

with garlic chives



## INGREDIENTS

- 3 tbsp butter
- 1 tbsp olive oil
- 2 shallots, finely sliced
- 1 garlic clove, minced
- 1 lemon, zested and juiced
- 1 kg live mussels
- 1 cup white wine
- 1 cup heavy cream
- Pinch of white pepper
- ½ bunch parsley, chopped
- 1 bunch garlic chives, chopped
- Lemon wedges and bread to serve

## METHOD

1. In a large pot, melt the butter and olive oil over medium heat.
2. Add the shallots and garlic and cook until soft for 3-4 minutes.
3. Add the lemon juice.
4. Add the mussels and wine. Cover and steam until the mussels are open, about 5 minutes.
5. Lower the heat, pour in the cream and simmer gently until the sauce thickens slightly.
6. Add in the chopped parsley, lemon zest and garlic chives and stir through gently.
7. Serve the mussels with toasted, buttered bread and lemon wedges.



To find your nearest supplier of Kinkawooka, Boston Bay and Yumbah Mussels, scan the QR Code.

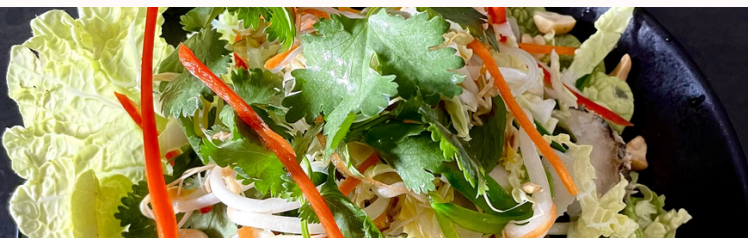
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# Vietnamese Abalone Salad

with nam jim dressing

yumbah  
AQUACULTURE



## INGREDIENTS

- 120g finely sliced precooked abalone (30g per person)
- 1 shallot
- 3 cloves garlic
- 1 red chilli
- 1 cucumber, sliced into match sticks
- 1 green mango
- 1 bunch Thai basil
- 1 bunch mint
- 1 bunch Vietnamese mint
- 1 bunch coriander
- 1 cup bean sprouts

## DRESSING

- 100g palm sugar
- 50ml water
- 1 green chilli
- 1 bunch coriander
- 50g baby spinach
- 50ml rice wine vinegar
- Fish sauce to taste

## METHOD

1. Finely slice the shallot and garlic. Lightly fry in a lightly flavoured oil until golden brown, drain on towel and set aside.
2. For the dressing, bring palm sugar and water to the boil. Once sugar is dissolved, leave to cool.
3. Split green chilli and remove seeds, add to blender with coriander, rice vinegar, spinach and palm sugar syrup. Blend and season with fish sauce.
4. Thinly slice the abalone and add to mixing bowl. Finely slice red chilli and cucumber and grate the green mango into bowl.
5. Add the coriander, Thai basil, mint and bean sprouts. Pour half of the dressing into salad and gently mix through.
6. Place salad into serving dish and top with remaining dressing, fried shallots and garlic.



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