

STEAMED MUSSELS WITH TOMATOES AND WHITE WINE



Ingredients (serves 4 people):

4 tbsp olive oil

40 greenshell mussels, scrubbed and beards pulled out

2 cloves garlic, peeled, crushed and chopped

1/2 cup dry white wine

2 x 400 g tins Italian plum tomatoes

Salt to taste

Freshly ground black pepper to taste

Lemon wedges and crusty bread to garnish to taste

Preparation:

1. Heat the oil in a large saucepan or frypan and add the mussels.
2. Cover and cook for 30 seconds.
3. Add the garlic, cook for 1 minute more, then add the white wine.
4. Reduce by a third, then add the tomatoes, chopped roughly, and some of their juice.
5. Remove from the heat as soon as all the mussels have opened.
6. Season to taste.
7. To serve remove the mussels with a slotted spoon, discarding any that haven't opened, and divide between four heated serving bowls.
8. Spoon the sauce over the top, and garnish with lemon wedges and bread, plain or lightly toasted.