



MUSSELS

BY ERNESTO

Ingredients:

1 kg mussels
1 red pepper
1 cm peeled ginger, grated or
finely chopped
3 cloves chopped garlic
4 tbsp sesame oil
4 tbsp white port syrup
Marsh samphire

Supplies:

cast iron pan or bowl

Kamado set up:

Direct heat

Light a medium amount of charcoal and heat your Kamado to 150 °C. Place the pro set and put a grid on the top level.

Cut the red pepper in half lengthwise and remove the seeds. Then cut the pepper into thin half rings.

Heat the sesame oil in a pan and add the red pepper, ginger and, lastly, the garlic. Fry very briefly and then add the White Port syrup and white wine. Mix well, cook for another minute and remove from the heat.

Rinse the mussels clean and discard broken ones. Put the Port syrup mixture in a pan suitable for the BBQ (if it wasn't already in there) and add the mussels. Close the lid and cook the mussels for 12 - 18 minutes, until all the mussels have opened.

Remove the pan from the BBQ, add ample samphire in small sprigs and spoon everything well with the cooking liquid. Enjoy!

This recipe is a collaboration with Ernesto E.M.V Food