



Mussels & XO

These stir-fried mussels are tossed through an impressive XO sauce, before being served with fresh spring onions and crusty baguette. Mussels are a great sustainable option over clams and go so well with XO.

INGREDIENTS:

- 2 tbsp grapeseed oil
- 180g XO sauce
- 2kg mussels
- 60ml (¼ cup) Shaoxing wine
- 50g butter (optional)
- 1 lime, juice
- Sliced spring onions, to serve
- Baguette, to serve

METHOD:

1. Heat oil in a large saucepan with a lid over high heat. Add 180gm XO and stir-fry until fragrant (30 seconds-1 minute).
2. Add mussels and toss to coat.
3. Add Shaoxing and bring to the boil, cover with lid and cook, shaking pan, until mussels open (5-6 minutes); discard unopened mussels. Strain mussels into a fine sieve.
4. Return sauce to pan and cook until slightly thickened. Remove from heat and stir in butter and lime juice.
5. To serve, place mussels in a large serving bowl and pour over the sauce. Scatter with spring onions and serve with baguette on the side.