



MUSSELS

BY GRILLTIMSTER

Ingredients:

3-4 KG of Zeeland hanging mussels
1 fennel
1 leek
1 bottle of apple cider (+/- 300ml)
1 packet of smoked bacon
1 red apple
3 cloves of garlic
1 bunch of parsley leaves

Supplies:

Kamado
Dutch oven
Cutting board
Colander
Fireproof gloves

Kamado set up:

Direct heat

PREP TIME

This recipe is in collaboration with GrillTimster

Light a medium amount of charcoal heat your YAKINIKU® Kamado to 200 °C. For this recipe, work with direct heat. Next, place your grill in the Kamado.

Cut the bitter heart out of the fennel and chop the leeks into small pieces. Rinse this well so there is no sand left between the vegetables.

Then cut the apple into small pieces and the bacon into small slices. Finely chop the shallot and the clove of garlic. Chop the parsley and set aside.

Clean the mussels in a colander under a running tap.

PREPARATION

When the Kamado is well hot heat up the Dutch Oven as well. Once it is hot, add a generous splash of oil. Be careful! The Dutch Oven gets very hot so always use gloves after this if you have to touch it.

Then fry the vegetables and apple. Fry this well and make sure nothing is left raw.

After about 5 minutes, add the smoked bacon and fry well.

As soon as the bacon is cooked (about 5 minutes), deglaze the vegetables and bacon with the apple cider.

Then add the mussels. Now stir everything well so that the mussels and vegetables are nicely distributed throughout the pan. Your mussels will be cooked after about 5-7 minutes.

Finally, sprinkle the chopped parsley over the mussels and serve!

Tip: add smoke wood for extra flavour to your dish!