

**Miele**

# Green lipped mussel fritters with kawakawa salt

By Miele

**20 minutes**

Preparation Time

**15 minutes, plus drying time**

Cooking Time

**6 serves**

Serves



## INGREDIENTS

### Kawakawa salt

- 8 Kawakawa leaves
- 1 tbsp salt flakes

### Mussel fritters

- 1.5 kg green lipped mussels (to yield 500 g cooked mussel meat)
- 2 eggs, separated
- 35 g (¼ cup) self-raising flour
- 60 ml (¼ cup) milk
- ½ cup parsley leaves, finely chopped
- 1 large spring onion, thinly sliced
- Salt flakes and black pepper, to taste
- Vegetable oil, for cooking

### To serve

- 150 g (½ cup) home-made or prepared mayonnaise
- ½ lemon, zested and juiced
- Salt flakes and pepper, to taste
- 1 lemon, quartered

## **METHOD**

### **Kawakawa salt**

1. Place the Kawakawa leaves on a perforated baking tray. Place the tray on shelf level 2 in the oven. Select Drying at 60°C and set a duration for 5 hours.
2. Crumble the kawakawa leaves with your hands and rub through a sieve or grind in a spice grinder.
3. Combine the dried Kawakawa with the salt.

### **Mussel fritters**

1. Place the mussels into a perforated steam container and place into the steam oven. Steam at 85°C for 3 minutes, or until mussels are just starting to open. Cool slightly and then remove the mussel meat. Finely chop the mussels.
2. Beat the egg whites until stiff.
3. Combine the mussels with the egg yolks, flour, milk, parsley and spring onion in another bowl. Season to taste.
4. Combine 2/3 of the egg whites with the mussel mixture. Gently fold in the remainder of the whites.
5. Heat a large frying pan or tepan yaki plate on medium heat, induction setting 6. Spray the pan lightly with oil.
6. Place 1 tablespoon of batter onto pan and cook for 3 minutes each side.

### **To serve**

1. Combine the mayonnaise with the lemon zest and juice. Season to taste.
2. Serve the fritters with lemon mayonnaise, lemon wedges and kawakawa salt.

### **Hints and tips**

- Kawakawa is a plant endemic to New Zealand. The leaves provide a peppery bite to many dishes. If kawakawa leaves are not available in your area, chives can be used instead.
- Black mussels can be used instead of green lipped mussels. However, you may need to buy 2 kg to achieve 500 g mussel meat.
- This recipe is a great way to use leftover seafood, it is equally as delicious using prawns or salmon instead of mussels.