



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

Miele accessories

Perforated gourmet baking and AirFry tray
Steam containers
Gourmet tepan yaki plate

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 teppan 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.