



a place that changes you

TUARUA

WAITĀ

When the Matariki cluster rises over the horizon, the star Waitā connects us to the thousands of creatures that call the moana their home. At this time we're reminded to treat our oceans and their treasures like taonga – taking only what we need and giving respect in return.

This Matariki, honour Waitā by sharing kūtai fritters with the people special in your life.

Kūtai KōNATUNATU

GREEN-LIPPED MUSSEL FRITTERS

SERVES

4 PEOPLE

PREP TIME

20 MINUTES

COOK TIME

20 MINUTES

INGREDIENTS

JALAPEÑO CREAM

- 300g crème fraîche
- 50g jalapeño chilli, chopped
- 15ml hot sauce
- 5g parsley, chopped
- ½ lemon, juiced

MUSSEL FRITTERS

- 1 onion, chopped
- 1 red chilli, chopped
- 2 garlic cloves, chopped
- 1kg NZ Green-Lipped Mussels
- 100ml white wine and water (50/50)
- 200g frozen corn kernels, defrosted
- 50g red onion, chopped
- 50g carrots, chopped
- 50g spring onion, chopped
- 10g parsley, chopped
- 4 eggs, beaten
- 150g self-raising flour
- 50g melted butter
- 100g pecorino cheese, grated
- 1 lemon

METHOD

Mix jalapeño and parsley in a bowl with crème fraîche, hot sauce, and lemon juice. Season to taste. Cover and refrigerate until ready to serve.

Gently fry onion, chilli and garlic in a large saucepan on medium heat until soft and translucent – about 5 minutes.

Increase the heat, add mussels and white wine/water. Cover with a tight-fitting lid and allow the mussels to steam, shaking the pan every few seconds. Remove the cooked mussels as they open and place in a colander with another bowl underneath to collect the juices.

Cover the colander with cling film and pierce holes in it to allow the steam to escape. Once cooled, remove the meat from the shells. Also remove the tongues and white abductor muscles that connect the mussel to the shell. Discard tongues and muscles, and chop mussel meat then set aside.

Fry the corn kernels in a pan on high heat with a dash of oil and a small knob of butter until caramelised.

In a large mixing bowl, combine mussels with corn, onion, carrot, spring onion, parsley, and eggs. Mix until well combined, then stir in 2-3 tbsp of the reserved white wine/water mussel juice.

Lastly, fold in the self-raising flour and mix well. Season to taste.

Heat a frying pan to a medium heat. Add a dash of oil and cook the fritters, 2-3 tbsp of mixture per fritter. Try to resist the urge to push them down with your spatula as the self-raising flour content in the mixture will make them rise.

Serve with jalapeño cream, pecorino cheese and lemon wedges.