



New Zealand Greenshell™ Mussels with Apple, Radish & Fried Yellow Split Pea Salad

Serves 4

Ingredients

12	New Zealand Greenshell™ Mussels - half shell
1	Green apple (fine julienne)
4	large Red Radishes (fine julienne)
100gms (3.5oz)	Yellow Split Peas
1	Lemon (juice only)
1	small bunch Micro watercress (or watercress finely chopped)
1 tablespoon	Avocado oil
to taste	Salt & ground white pepper

Method

- Wash & soak yellow split peas for approx two hours, rinse & dry slightly then deep or shallow fry in oil. Allow to drain on an absorbent paper towel & season with salt & pepper.
- Loosen the mussel meat from the shell for ease of service.
- In a mixing bowl toss the apple with the lemon juice then add the radish & watercress, dress with avocado oil. Season to taste then add the fried yellow split peas.
- Dress the top of the mussels with the salad.
- Serve cold on a plate or platter – optional accompaniment is ponzu sauce or sweet miso dressing.