

# Recipe of the Week!

## Mussels with Roasted Garlic Mayonnaise

*(makes 30)*

1 small red capsicum  
30 small black mussels (750g)  
1 small brown onion, chopped finely  
1 cup (250ml) dry white wine  
1 bay leaf  
1 large silverbeet leaf (100g),  
shredded finely

### *Mayonnaise*

1 medium bulb garlic  
1 tablespoon olive oil  
1 egg yolk  
1 teaspoon Dijon mustard  
1 tablespoon lemon juice  
2/3 cup (160ml) extra virgin olive oil  
pinch cayenne pepper, 1 tspn grnd black pepper, 1 tspn finely chpd fresh thyme



Quarter capsicum, remove and discard seeds and membranes. Roast under grill or in very hot oven, skin-side up, until skin blisters and blackens. Cover capsicum pieces with paper for 5 minutes, peel skin away, then cut capsicum into thin strips.

Scrub mussels, remove and discard beards. Combine onion, wine, bay leaf and mussels in large saucepan; cook, covered, over high heat, about 5 minutes or until mussels open (discard any unopened mussels). Remove and discard half of each mussel shell, remove mussels from remaining shells.

Place mussel shells on oven trays; divide silverbeet and capsicum among them, top each with one mussel and some roasted garlic mayonnaise. Just before serving grille mussels until browned lightly.

***Roasted garlic mayonnaise:*** Preheat oven to moderately hot. Place whole garlic bulb on oven tray; drizzle with oil. Bake, uncovered, for about 45 minutes or until very soft. Stand garlic for 15 minutes; cut in half horizontally, squeeze out garlic pulp. Blend or process garlic pulp, egg yolk, mustard and juice until smooth. With motor operating, add extra oil in a thin stream. Stir in pepper and thyme.