



New Zealand Greenshell™ Mussel Yakitori

Makes 12 canapés

Ingredients

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| 12 | NZ Greenshell™ Mussels - half shell |
| 2 | Nori sheets |
| 12 | Bamboo skewers (soaked in water to prevent burning) |

Tare/Yakitori Glaze

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|---------------|-----------|
| 1 tablespoon | Sugar |
| 2 tablespoons | Sake |
| 3 tablespoons | Mirin |
| 3 tablespoons | Soy Sauce |

Tare/Yakitori Glaze

- Combine all ingredients until sugar is dissolved.
- Use a basting brush to glaze the mussels.

Method

- Remove the mussels from the shell.
- Cut 12 strips of nori (big enough to wrap around the mussel twice).
- Wrap the bottom half of the mussel with the nori & then skewer with the pre-soaked bamboo sticks.
- Grill the mussels over a grill/BBQ/Yakitori grill or hot coals, basting them lightly with the Tare/Yakitori Glaze. Turn them regularly to prevent them burning. They will only take approx 1-2 minutes to cook through depending on the heat of the grill.
- When cooked place the mussels on a suitable serving dish & baste them one more time before serving.
- Serve with a dipping bowl of the remaining Tare/Yakitori Glaze & some lemon wedges.