



New Zealand Greenshell™ Mussel chowder on the half shell

Makes enough for 30 portions

Ingredients

50	New Zealand Greenshell™ Mussels - half shell (meat diced, shells reserved)
250mls	Chicken stock
1 small	Green Pepper, diced
1 small	Red Pepper, diced
1 small	Onion, diced
1 stick	Celery, diced
2 large	Potatoes, small cubed
1/4 cups	Flour
1/4 teaspoon	Mace, ground
1/2 teaspoon	White pepper
Pinch	Nutmeg
150mls	Heavy Cream
150mls	Full Cream Milk
1 tablespoon	Sherry

Method

- In a large soup pan, add 200ml of chicken broth, red pepper, green pepper, onion, celery and potatoes; then simmer until potatoes are slightly soft.
- In the remaining 50ml of chicken stock, mix in the flour and add it to the potato mixture. Add the corn, mace, white pepper and nutmeg. On a low heat, slowly stir in the heavy cream, full cream milk, sherry and mussels. Allow to simmer for 15 minutes. Finish the chowder with chopped chives.
- Steam the half shell mussels until just cooked.
- Loosen the mussel meat from the shell, setting aside the meat for the moment.
- Fill each shell with the chowder mixture.
- Add mussel meat back to shell on top of chowder and garnish.