



# Italian Inspired Mussels

with nduja and tomato

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# ITALIAN INSPIRED MUSSELS WITH NDUJA AND TOMATO

*Serves 4*

Embark on an Italian culinary journey with our nduja and tomato mussels. Nduja, a spicy and spreadable Calabrian sausage, lends its bold flavour to the succulent Yumbah mussels. Sautéed with garlic and fresh tomatoes, the mussels luxuriate in a simmering embrace of thickened cream. This dish offers a delectable taste of Italy. Developed by chef Lauren Matthews of Pearl in partnership with Yumbah Aquaculture and South Melbourne Market.

- 2 kg of Yumbah mussels
  - 200 grams of nduja (available from South Melbourne Market delis)
  - 5 cloves of garlic
  - 5 large tomatoes
  - 1 cup of thickened cream
  - Italian parsley
  - Chives
  - 1 lemon
1. In a large pot add a touch of olive oil and heat on a medium to low heat.
  2. Add the nduja and sauté for a few minutes.
  3. Add finely sliced garlic and chopped tomatoes and cook for a further minute or so until the tomatoes start to soften.
  4. Add cream and mussels. Bring to the boil and reduce to simmer for about five minutes until the mussels open. Leave any unopened mussels over heat until they open or pry open with a knife.
  5. Season to taste and garnish with the parsley, chopped chives and lemon juice.

2024  
**PORT PHILLIP  
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**yumbah**  
AQUACULTURE