

Lesley Waters

COOKERY
SCHOOL



MUSSELS WITH SHERRY

Serves 2

1kg mussels, cleaned
2tbsp olive oil
1 shallot chopped finely
1 garlic clove, crushed
2 wine glasses of dry white wine or sherry
1 red large chilli, deseeded and finely chopped
4tbsp flat leaf parsley, roughly chopped

1. Heat the oil in a large pan, add the garlic and cook for 1 minute.
2. Add the sherry, chilli and parsley and season well.
3. Allow to bubble for 30 seconds then, add the mussels, cover with a lid and cook for 3-4 minutes until opened and cooked.
4. Serve hot on top of garlic bread hunks.

FOR THE GARLIC HUNKS

Serves 2

4 thick cut slices country rustic bread (with a dense texture is best)
1 large cloves garlic, peeled
2 tablespoons extra virgin olive oil
Salt and freshly ground black pepper

1. Preheat the grill.
1. Toast the bread doorsteps on both sides. Remove from the grill and whilst hot, rub one side with the garlic cloves. Arrange the garlic hunks on a wooden board, drizzle over the extra virgin olive oil and season with a little salt and freshly ground black pepper.

