

## Mussels with Saffron, Chorizo & Sea Parsley

Serves 4

<p><u>For the sauce</u> 2 tbl sp Extra Virgin Olive oil 1 Chorizo sausage – sliced 3 cloves of Garlic chopped 1 small onion chopped 400g Tomato passata (puree) 1 dsp Tomato paste 1 pinch Saffron 2 dsp chopped basil ½ tsp Smoked Hot Paprika 2 tsp Sugar ½ tsp salt</p>	<p>Steep saffron in 1 dsp boiling water for a few hours (preferably overnight) to draw out all the flavour and colour. Fry the chorizo gently in the olive oil until starting to brown, add the onion &amp; garlic and continue to fry until all are golden brown. Add the remaining ingredients and simmer gently for 20 mins until a rich thick sauce results.</p>
<p>2 kg Black Mussels ½ cup sea parsley – chopped coarsely</p>	<p>Ensure the mussels are scrubbed clean with beards removed. Simply add them to a large pot with the simmering sauce, cover with a lid and boil on high heat tossing/stirring regularly until the shells are <b>just</b> open. Further cooking will only toughen the meat. Serve immediately sprinkle with generous parsley</p>