



I first came across this dish in a café in Whitby. My mother and myself had decided on an unplanned day out and decided to have a little lunch. I love fish of all sorts but I'd never considered battering and frying mussels before. But why not? It's a fantastic way to seal the fresh sea flavour of the mussels in, ensuring they are moist and tender.

Sauce Ingredients:-

1 cup mayonnaise
3 tablespoons coarse-grained mustard
2 tablespoons finely chopped fresh cilantro
2 teaspoons fresh lime juice
1/2 teaspoon curry powder

Ingredients for fried mussels

8 ounces (1 cup) beer
1 cup all-purpose flour
1 1/2 quarts vegetable oil for frying
2 pounds of Green Lipped Mussels

Method

Make sauces:

Put 1/2 cup mayonnaise into each of 2 small serving bowls and whisk mustard into 1 bowl. Whisk

cilantro, lime juice, and curry powder into other bowl. Season dipping sauces with salt and pepper and keep chilled, covered.

Make batter and fry mussels:

(1) Whisk beer into flour in a bowl until combined well.

(2) Heat oil in a 4-quart heavy saucepan over moderate heat until thermometer registers 375°F.

(3) While oil is heating, pat mussels dry between layers of paper towels, pressing lightly.

(4) Dredge 10 mussels in batter, letting excess drip off, and fry in oil, stirring, until golden brown, 1 to 2 minutes. Transfer mussels as fried with a slotted spoon to paper towels to drain, then season with salt. Fry remaining mussels in batches, returning oil to 375°F between batches.

Serve mussels immediately, with dipping sauces.