



Kinkawooka Mussels with Linguine in White Wine Sauce and with Tomato and Chilli Sauce by Tania Murdocco and Nicolle Hahn - The Hilton Adelaide

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POT-READY MUSSELS WITH LINGUINE IN WHITE WINE SAUCE

Ingredients – serves 4

500g linguine, fettuccine or spaghetti
 2 tbsp, cooking oil
 2 cloves garlic, chopped finely
 1-2 red chillies, sliced
 1kg bag Kinkawooka Boston Bay Pot Ready Mussels
 250ml white wine
 fresh ground black pepper and sea salt
 small bunch of fresh flat-leaf parsley
 extra virgin olive oil, for dressing

Method

Cook pasta in boiling, salted water until al dente. Meanwhile to a hot pan add oil, garlic and chilli - cook until garlic is tender but not burnt. Add mussels straight from the bag with the liquid as well, if desired. Add white wine, cover, and cook for 3-4 minutes. The heated mussels will open. Season if necessary. Add pasta and parsley - toss through with tongs to combine. Serve with a drizzle of EVO and crusty bread.

MUSSELS WITH TOMATO AND CHILLI SAUCE

Ingredients - serves 4

2 tbsp olive oil
 1 brown onion, finely chopped
 2 garlic cloves, crushed
 2 small red chillies, deseeded and finely chopped
 1 tbsp tomato paste
 1kg tomatoes, finely chopped
 1 lemon, rind finely grated and juiced
 2 tsp caster sugar
 ½ cup dry white wine
 1.5kg mussels, beards removed (Kinkawooka pot ready or remove yourself)
 ½ cup flat-leaf parsley, picked and roughly chopped
 crusty bread, to serve

Method

Heat oil in a large, deep saucepan, over medium heat. Add onion, garlic, chilli - cook, stirring for 3 mins or until onion is soft. Add tomato paste - cook for 1 minute. Add tomatoes, lemon rind, juice, sugar and wine. Combine well, increase heat to high. Bring sauce to boil. Reduce heat to medium. Simmer, uncovered for 8-10 mins or until thick. Season and add mussels. Cover and cook shaking pan occasionally, for 3 to 5 mins or until shells open - discard unopened ones. Ladle mussels and sauce into bowls. Sprinkle with parsley. Serve with bread.

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Ingredients

Kinkawooka Pot-ready Boston Bay Mussels
 white wine
 olive oil

pasta
 tomatoes, onions, garlic, chilli

lemons
 parsley

crusty bread

Stallholders

Kinkawooka Mussels
 Wild Fox Wines, Cosmidis Produce, Wilke Estate
baldhillsolivegrove.com.au, Rodger Fryer
hardingsfinefoods.com.au, Patlin Gardens,
woodsidecheesewrights.com.au, pasionatefoodie.com.au
 Enzo's Gluten Free, Merry Cherry
 Tobalong Tomatoes, Hart's Vegetables, Cosmidis Produce,
 Virgara's Garden, Golden BC, N&M Tsimiklis, Alnda Farms,
 B & A Andonopoulos, Patlin Gardens, Aay's Fresh Herbs
 Fat Goose Fruits, B & A Andonopoulos, Cooinda
 Salad Greens & Kitchen Herbs, Gooseberry Hill Farm,
 Alnda Farms, Hillside Herbs, Patlin Gardens,
 Virgara's Garden, Aay's Herbs
 Riveria Bakery/Paolo's Artisan Bakery, From The Grain,
 Flour Power Breads.