



## Pickled mussels, kohlrabi and fennel

**Serves 4**

*This is a great summer starter or snack, the vibrant briny mussels are tempered with a sweet and sour refreshing pickling liquid, the vegetables add a nice depth of flavour and crunch.*

### Pickling liquid

400ml white vinegar  
200ml water  
200g sugar  
10g salt

Bring everything to the boil, and cool to room temperature

### For the mussels

2kg local mussels, cleaned and debearded  
20g ginger sliced  
20g garlic sliced  
10g coriander stems  
200ml Shaoxing rice wine

In a large pot with a tight fitting lid, add the rice wine and aromatic vegetables and bring to a boil, add mussels and close the lid, steam mussels for 4 minutes on high heat, checking incrementally to remove the opened mussels, once they have all opened allow to cool slightly and remove from the shells, keep the cooking liquid for another dish, it will be a very flavourful stock. Submerge the mussels in the pickling liquid and allow to pickle in the refrigerator for 4-8 hours.

### Garnish

Chilli oil, as needed  
1 Kohlrabi cut into batons  
1 bunch of garlic stems, charred lightly in a wok with a little vegetable oil  
Nasturtium flowers (optional)  
Fennel flowers (optional)  
1 punnet baby quakes, cut into bite sized pieces.  
Spring onion oil as needed

In a medium serving bowl, spoon in mussels with some of the pickling liquid, scatter over the vegetables, drizzle on both oils and garnish with leaves and herbs.