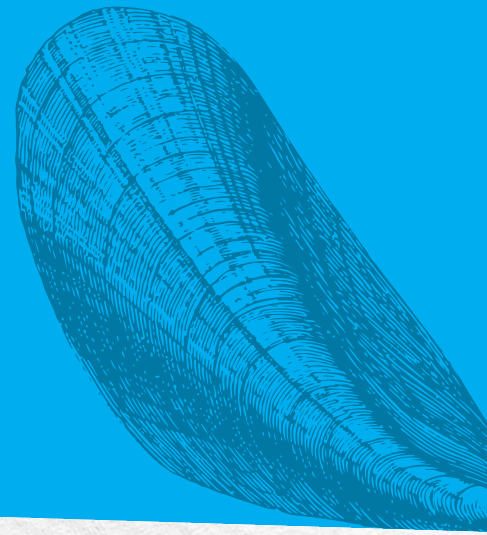


# Battered Mussel Burgers

Serves 4



## MUSSELS

1 1/2 cups beer, really cold  
1 cup flour, plus extra to dust  
1 litre (approximately)  
vegetable oil for deep-frying  
8 large fresh mussels  
1 free-range egg, beaten  
Salt and pepper

## TARTARE SAUCE

1 cup mayonnaise  
1 tbsp capers, chopped  
6 cornichons, roughly chopped  
Zest of 1 lemon  
1/4 cup chopped fresh parsley

## TO SERVE

1 packet watercress leaves  
1 red onion, finely sliced  
2 tbsp olive oil  
1/2 lemon  
Salt and pepper  
4 fresh burger buns

## FOR THE THE MUSSELS

To make the batter for the mussels, make sure the beer is really cold. Quickly whisk the beer, flour and egg together - leaving some lumps is fine.

Heat the oil to 170°C. Dry the mussels and dust in flour, then dip into the batter and fry in the oil for about 6 minutes or until golden. Turn halfway through cooking. Remove with a slotted spoon, drain on paper towels and season.

## FOR THE SAUCE

Mix together all of the ingredients, taste and season.

## TO SERVE

Toss the watercress and onion in some olive oil and a squeeze of lemon. Season to taste.

Cut the burger buns in half and toast until light golden and crisp. Put a generous dollop of the tartare onto each bun base, followed by a handful of the watercress, two of the battered mussels, more of the sauce and the bun top.

