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## KITCHEN CONNAISSEUR

### *Curried Mussel With Fresh Pear - Amuse Bouche*



The exotic flavour of our Curry and Cream Sauce with the meaty mussel is a perfect start to any dinner. It can be prepared ahead and served cold. For the Amuse Bouche presentation we recommend the minimalist approach, and keeping the portion to one mussel per guest. This will be just enough to tantalize their appetites for the next course.

#### *ingredients*

<b>1/4 to 1/2 cup</b>	Curry and Cream Sauce
<b>1 pound</b>	Fresh mussels
<b>1/4 cup</b>	White wine
<b>1 Tbsp</b>	Onion - diced
<b>One half</b>	Fresh pear - diced

#### *instructions*

1. Heat the Curry and Cream Sauce in the microwave or in a sauce pan. Let cool slightly.
2. Clean the mussels under cold running water, scrubbing to remove any weed or beard. Place the mussels in a very large pot to allow room for the shells to open. Add the wine, diced onion and diced pear. Cover the pan tightly and cook over high heat for 3 - 5 minutes or just until the shells open. Discard any that do not open. Drain excess moisture.
3. Toss the Curry and Cream Sauce into the mussels. Let cool, cover and refrigerate for at least 30 minutes before serving.

#### ***Amuse Bouch Serving Suggestion:***

Serve one mussel on a small but attractive dish, along with a cocktail fork for easy eating.