



PANCETTA & CHILLI MUSSELS

This is a different way of enjoying our west coast mussels - with a wee kick!

Serves 2; Prep 10mins; Cooking 10mins

Ingredients:

- 700g mussels (de-bearded)
- 1 large chilli
- 100g pancetta
- Splash of white wine
- 20g Parsley, finely chopped

Method:

- Dice the pancetta and put it in a medium pot with veg oil, and cook until it's crispy
- Chop up the chilli and add to the pancetta pot and stir
- Throw in your mussels
- Add a splash of white wine
- Cover the pot and steam for 3mins, or until the mussels open
- Add the chopped parsley
- Discard any unopened mussels
- And that's it, ready to serve!

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