



## Miso Mussel soup

- 1kg Boston Bay Black Lip Mussels
- 1 medium brown onion
- 2 tbs miso paste
- 300ml Seafood stock or use the mussel stock from steaming
- 300ml water
- 1 tbs ABC soy sauce
- 1 tsp chilli paste

### **Method**

Dice the onion & sweat off with a little oil, add miso paste & soy. Steam the mussels, once they are cooked separate the mussel stock & add to the soup once the soup comes to a simmer place the mussels in a bowl & pour the soup over the top, serve with wakame or spring onion & fresh chilli.

### **Tip**

If you keep the mussel stock for soups, remember to water it down as it will be quite salty. The stock can be frozen for up to two months.