



Steamed Mussels & Clams

with feijoa chilli cream, beer bread
& lemon kawakawa butter

INSIGHT – CHEF TODD THORBURN ANCHOR FOOD PROFESSIONALS

A versatile dish that truly celebrates some iconic Kiwi flavours and ingredients.

Using our unique sustainably farmed and caught seafood along with our amazing grass-fed dairy. Kawakawa (New Zealand bush basil) with our Mainland Unsalted Butter has a welcome calming effect. The chilli is a marriage made in heaven with famous feijoa flavours that are so beloved across the country.

Anchor Food Professionals Culinary Cream is already 40% reduced so it's a simple heat and ready solution. Saving time and cost while increasing consistency for your business and your diners. This one is set to be a summer favourite with some simple beer bread on the side to mop up all that Kiwi magic.



Feijoa Chilli Clams & Mussels

INGREDIENTS

600g green lip mussels	1ea lemon sliced
400g clams	250g long red chilli
100ml Anchor Food Professionals Culinary Cream	100ml feijoa juice or 2ea diced fresh feijoa (6 slices freeze dried feijoa)
80ml white wine	1 tbsp onion, diced

METHOD

In a large pot add the oil and onion and sauté. Add white wine to sweat off the alcohol.

Add clams and mussels along with chilli, feijoa juice and fresh diced and place a lid on top.

Cook until the clams and mussels just start to open and add the cream, bring to simmer.

Pour the clams and mussels into a bowl, garnish with lemons freeze dried feijoas and serve with beer bread and kawakawa lemon butter.

Lemon Kawakawa Butter

INGREDIENTS

250g Mainland Unsalted Butter, softened
1 tbsp kawakawa powder
2ea lemons, just zest

METHOD

Mix all ingredients into the softened butter and season to taste.

Place butter into baking paper or cling wrap and roll into the size and shape of a sausage.

Refrigerate for 1 hour to set and cut to order when needed.

Please note: it is best for the butter to be served at room temperature if possible.

Beer Bread

INGREDIENTS

700g self raising flour	1 tsp manuka honey (or honey of choice)
250g beer of choice	1 tsp flake sea salt
4 tbsp Mainland Unsalted Butter, melted	3 sprigs rosemary, rough chopped

METHOD

Preheat the oven to 180°C.

Grease a bread/loaf pan with 1 tbsp butter.

Put the flour and salt into a large bowl. Mix the beer, rosemary and honey into the dry ingredients. Melt the remaining 3 tbsp of butter. Whisk the butter into the mixture.

Pour the batter into the prepared loaf pan. Gently tap the pan on the counter to even out the mixture and remove any air bubbles from the top of the loaf.

Place in the oven and bake for 50 minutes.

Remove from the oven and let cool for 10 minutes.

Slice and serve warm with softened kawa kawa butter.



Anchor Culinary Cream has been specially designed for foodservice professionals to use in all cooking applications.

This partially reduced cream reduces prep time, is ideal for reheating, is acid stable, consistently creamy and has excellent coating properties.

Tip

Anchor Culinary Cream is great for all applications where cooking cream or the reducing of fresh cream is required. It is ready to serve as soon as it is heated so will save on cost and time while increasing consistency.