



## Mussels in Pickled Sauce with Seaweed Salad and **Morado Garlic.**



**DIFFICULTY**  
LOW

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**TYPE OF CUISINE**  
MEDITERRANEAN



**Nº OF SERVINGS**  
4



**TYPE OF DISH**  
STARTER



**PREPARATION TIME**  
10 MINUTES



**VARIETY OF GARLIC**  
MORADO

### Ingredients

- 1 clove of Morado garlic
- 1 tin of Mussels in Pickled Sauce
- Dried seaweed
- 10 ml Extra virgin olive oil
- 5 ml Rice vinegar
- 1 g kimuchi sauce
- Salt

## Step by Step



1. Peel the Morado garlic clove and grate it finely.
2. Soak the seaweed in water for 5 minutes and drain. Then put them in boiling water with salt for 3 minutes, drain, and set aside.
3. Put the seaweed in a bowl, add the garlic, kimuchi sauce, oil and vinegar, and mix well.

## FINISHING THE DISH:

4. Present the tin of mussels with the plate of seasoned seaweed on a tray.



## CHEF'S TIPS Miguel Ángel Mateos:

- Here we have used a tin of pickled mussels to make it a quick dish to prepare, but you can also pickle your own fresh mussels.
- You can add some fresh chopped chives and lime zest in the seaweed salad dressing, which will bring a freshness to the dish that will contrast with the pickle.