

**FRESH SEAFOOD CLOWDER WITH GREENSHELL MUSSELS AND FOCACCIA  
CROUTONS**



**Ingredients (serves 4 people):**

- 28 fresh greenshell mussels
- 1/2 cup dry white wine
- 2 tbsp unsalted butter
- 1 medium onion, peeled and chopped
- 2 cloves garlic, peeled, crushed and chopped

1 stalk celery, peeled and chopped  
1 leek, white part only cleaned thoroughly and chopped  
2 cups fish stock  
200 g tuatua meat, roughly chopped or clams  
12 fresh cockles  
1 medium potato, peeled and diced  
1/4 cup cream  
1/2 loaf focaccia bread  
1 tbsp olive oil  
1 fillet white-fleshed fish such as tarakihi, gurnard, snapper etc.  
1 tbsp chopped Hat leaf parsley

**Preparation:**

1. Place the mussels in a wok or pan with the wine, cover and steam until they open.
2. Squeeze together to pull out the beard, then put aside.
3. Strain the cooking liquid and reserve.
4. Melt half the butter in a heavy-based saucepan and in it cook the onion, garlic, celery and leek until soft but not brown.
5. Add the fish stock and reserved mussel liquid, the tuatua meat and the cockles and bring to the boil.
6. Add the potato and cook until it breaks up and begins to thicken the soup.
7. Remove the cockles, they can be shelled and the meat returned if you like, but watch out for sand.
8. Purée the soup in a food processor or blender and strain back into the pan.
9. Add the cream and bring back to the boil.
10. Cut the focaccia into 1cm cubes and fry in the olive oil until lightly browned and crisp.
11. Keep warm.
12. Cut the fish fillet into 2 cm cubes and fry in the remaining butter.
13. Add to the soup.
14. To serve ladle the soup into four well-heated bowls, garnish with the cooked mussels, focaccia croutons and chopped parsley.