



I'm Adam, I'm the chef owner of The Tayberry Restaurant in Broughty Ferry. We are a small 35 seater restaurant, where we focus on food where the main ingredients are the stars of the show! We have so much amazing produce in Scotland and it's only right that we celebrate it on our menu. The Tayberry has been open for 5 years now and we are delighted with the restaurants identity and what it has become. It has achieved Michelin recommended status and two AA rosettes. We are very proud of everything the restaurant and team have achieved.

The dish: Shetland mussels, cooked in wild garlic pesto cream sauce.

I've chosen this dish for a few reasons. 1- it's delicious; 2- it's so easy to re-create at home; and 3 - I feel that simplicity is one of the best ways to show off Scottish shellfish.

First thing you need is quality produce. I always use Shetland mussels which I buy from Andrew at the wee fish hoose in Arbroath. The reason I find Shetland mussels the best, they are plump, organic and full of flavour. In Shetland the mussels grow in the clean, chilly North Sea, the plankton is plentiful and the pollution minimal. Scottish Seafood is a huge passion of mine and I wish we could encourage people to eat more of it! I've made a pesto sauce to cook my mussels in made with wild garlic which is wildly plentiful this time of year in Scotland. And it's delicious and free (if you find a spot).

## Shetland mussels cooked in wild garlic pesto cream sauce

1kg fresh Shetland Mussels  
cleaned with the beards  
removed

### For the Pesto

50g wild garlic washed and  
chopped  
30g of hazelnuts  
1 clove of crushed garlic  
30g parmesan grated finely  
100ml Summer Harvest  
rapeseed oil  
Pinch of salt and pepper.  
1x green fresh chilli

### To finish

150ml of white wine  
200ml double cream

### To make the dish...

Firstly, in a food processor or blender blitz all the pesto ingredients together until smooth (this paste can be stored in the fridge for a week in case you want to keep for later).

The cooking is very simple firstly find a pot that all the mussels will fit in. Maybe use a soup pot.

Then add the white wine and cream together and bring to the boil. Reduce this by 1/3 then add the mussels and put a lid on the pot. Continue to cook until the mussels are just opened up. Then turn the heat off! It's important not to overcook them or they will go rubbery.

Turn off the heat and stir in the pesto.

Serve up in a large bowl with crusty bread and enjoy. Remember to dip that bread in the sauce that's one of the best flavours.

Top tip. If you have any leftovers the sauce is great stirred into pasta dishes!