



## Mussels with cream, dill and lemon

Quantity		Ingredients	Unit Price	Unit	Cost for Recipe
1000	g	Irish Mussels - Large	€2.95	kg	€2.95
100	ml	Cream	€1.78	litre	€0.18
1		Lemon	€0.25	each	€0.25
50	g	Onion	€0.75	kg	€0.04
10	g	Dill	€0.04	g	€0.44

<b>Cost of Recipe</b>		<b>€3.86</b>
<b>Wastage @</b>	<b>4%</b>	<b>€0.15</b>
<b>Total food cost</b>		<b>€4.01</b>
<b>Portion Yield</b>		<b>4</b>
<b>Cost per portion</b>		<b>€1.00</b>

### Method

Heat the mussels with a little water to open, add the onion and cream reduce quickly. Add the chopped dill at the end and serve with wedges of lemon.

*Any prices supplied are for guidance only and should be changed to reflect those of the individual business.*