

**A VERY MERRY
CHRISTMASLAND**
& Happy New Year 2021



Baked Holland Blue Mussel with Cheese **芝士焗荷蘭藍青口** (3 serving 3人份)



Ingredients 材料

Dutch Holland Royal Blue Mussels	2bl.	Dutch Holland Royal 荷蘭藍青口	2磅
Swiss Gruyere AOP Mild Cheese	1 cup	瑞士格魯耶爾芝士	1杯
Butter	½ cup	牛油	½ 杯
Garlic	7 cloves	蒜頭	7瓣
Red Onion	1pc	紅蔥頭	1個
Coriander	1 brunch	芫荽	1束

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Step 步驟

- 1. Preheat oven to 375°F.**
- 2. Combine butter, garlic and red onion then mix well.**
- 3. Remove the extra shell from the mussel. Place some butter and garlic mixture on the mussels using a teaspoon or brush.**
- 4. Top the mussels with grated quickmelt cheese.**
- 5. Arrange the mussels in a baking tray lined with Aluminum foil and bake for 15 to 18 minutes.**
- 6. Remove from the oven and transfer to a serving plate.**
- 7. Desecrate with coriander and ready to serve**

- 1. 預熱焗爐至375°F**
- 2. 將牛油、蒜頭和紅蔥頭混合並攪拌好**
- 3. 除去青口面的殼後，加上1茶匙的牛油**
- 4. 在青口上加上芝士碎**
- 5. 將青口放在已放上錫紙的焗盤中，焗15-18分鐘**
- 6. 將焗好的青口放到碟中**
- 7. 用芫荽裝飾後即可食用**