



JERNEJ KITCHEN

SANDWICH WITH FRIED MUSSELS AND SOUR VEGGIES

This sandwich is a delicious combination of vietnamese Bánh mì and american Po' boy. Extra delish.

MAKES 2 SANDWICHES
PREPARATION: 60 MINUTES

SOUR VEGGIES

- 1 small kohlrabi
- 2 carrots
- 1 cucumber
- 1 thumb-sized piece of fresh ginger
- 3 spring onions
- 1-2 chillis
- 1 tsp white balsamic vinegar

FRIED MUSSELS

- 50 g all-purpose flour (1/3 cup)
- 50 g white breadcrumbs (1/3 cup)
- salt, pepper
- 1/4 tsp paprika powder
- 1/4 tsp garlic powder
- 24 fresh or frozen (defrost before using) mussels (without shell)
- 2 egg whites
- 500 ml vegetable oil (for frying)

SANDWICH

- 1 fresh baguette
- 2 tbsp [Basic mayonnaise](#)
- 1 tbsp Sriracha sauce (chili sauce)

PREPARE THE SOUR VEGGIES

Clean and peel the vegetables. Cut all vegetables into thin, short stripes approx. 3 mm or 1/8-inch (julienne technique). Add all the vegetables to a large bowl. Season with salt and add the vinegar. Pack the vegetables into the jar, pressing down on it until the liquid rises to cover the vegetables. Cover with baking paper, pressing it directly onto the surface. Cover with a lid, but don't seal it completely. Store for about 3 - 4 weeks in a fridge.

FRIED MUSSELS

Preheat your oven to 210 °C / 410 °F. In a bowl combine together flour, breadcrumbs, salt, pepper, paprika powder, garlic powder. In a separate bowl lightly beat the egg whites. Dip each mussel into the egg whites, then coat each mussel in the flour - breadcrumb mixture.

FRIED MUSSELS

Transfer the mussels to a large plate. Place a heavy-bottomed pot with vegetable oil over high heat. When the oil temperature reaches 175 °C / 350 °F add the mussels and fry for about 2 minutes or until golden brown and crunchy. Make sure you don't add all the mussels at once, or they won't be as crunchy and delicious.

MAKE THE SANDWICH AND SERVE

Place fried mussels on a tray lined with paper towels. Cut the baguette in half, then place it in the oven and bake for about 1 - 2 minutes to make them crispier. Generously spread mayo on each baguette. Add the shredded cabbage, sour veggies, fried mussels and Sriracha sauce. Serve immediately and enjoy.

1 handful of fresh cabbage
(shredded)

TOOLS AND EQUIPEMENT

kitchen knife
cutting board
jar with a lid
baking paper
2x bowl
heavy-bottomed pot