

# Mussel "Ceviche" with Crostini

Recipe by Ariana Sherlock  
Torii Mor Winery

Serves: 4 appetizers



WINE PAIRING: TORII MOR 2007 PINOT BLANC

## Ingredients:

1 lb. mussels, debearded	¼ cup fresh squeezed lemon juice
1 Tbsp. olive oil	¼ cup reserved liquid from cooking mussels
2 cloves garlic, minced	½ tsp. kosher salt
1 cup dry white wine	¼ tsp. cracked black pepper
8 slices baguette, cut on diagonal to create an elongated oval	2 Tbsp. chopped fresh mint
extra virgin olive oil for brushing	1 yellow chili pepper, minced
	⅓ cup thinly sliced red onion

Heat olive oil in a large pot over medium heat. Add garlic and cook 30 seconds. Add wine and raise temperature to medium-high; bring wine to a boil. Add mussels and cover; steam mussels about 7 minutes or until almost all the shells are open. Transfer to bowl, reserving ¼ cup of liquid for the marinade.

Chill mussels and reserved liquid in refrigerator for 1 hour.

**Make Marinade:** In a medium-large mixing bowl, combine lemon juice, reserved liquid from mussels, salt, pepper, mint, chili pepper, and red onion. Remove chilled mussels from shells, discarding any mussels that did not open. Add mussels to marinade, cover with plastic wrap, and marinate in the refrigerator for 15 minutes. Make sure the mussels are mostly covered with the marinade.

**Make Crostini:** Preheat oven to 375°F. Brush both sides of baguette slices with extra virgin olive oil. Arrange slices on a baking sheet in a single layer. Bake crostini until golden brown, about 8-10 minutes, turning halfway through.

Using a slotted spoon, divide mussels (along with onions, peppers, etc.) among four large martini glasses. Pour a couple of tablespoons of the marinade liquid over each serving. Place 2 crostini in each glass vertically for a dramatic presentation.

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"