



The Story of The Shoreline **Mussel Broth | “Sea Foam” | Shore Greens** **By Chef Paul Rogalski**

Serves 4



The inspiration for this dish came to me while I was sitting on the beach overlooking the crashing waves of the Oregon coast. This dish encapsulates the time and place, the land meeting the sea. The rich flavor of the wild mussels, the texture of the seaweed and the spicy wild radish greens all come together in harmony, but their individual uniqueness can still be recognized on the palate. I have also built “seafoam” into the presentation making it not only delicious but a visual representation our experience. This is a simple dish to cook and uses just one pot or a wok over a single hot heat source.

- 1 tablespoon canola or vegetable oil
- 2 tablespoons shallots, finely chopped
- 1 large garlic clove, finely chopped
- 1 pound of mussels, cleaned and debearded
- 2 quarts water
- 3 cups of walking stick kelp, cleaned, washed and cut in 1 inch squares
- 1 egg white

- 2 tablespoons miso paste
- 1/4 cup green onion, chopped
- Splash of soy sauce
- Pinch of salt

- 1 cup wild radish greens, cleaned and washed, coarsely chopped
- 1 cup bladder wrack ends



LES STROUD'S
WILD HARVEST

To make broth: Heat a large pot or wok over high heat. Add oil, shallots and garlic. Cook briefly, just to extract flavor. Toss in the mussels, add the water and cover with a lid. When the mussels are fully cooked remove from the liquid with a long-handled sieve and set aside. Do not overcook. When cool enough to touch, remove the mussel meat from the shell and set aside.

Bring the broth to a simmer, add the walking stick kelp and cook for 30 seconds. Using a long-handled sieve, remove the kelp and set aside. Remove the broth from the heat while you complete the next steps.

In a medium sized bowl, whisk the egg white into soft peaks and set aside.

In separate side dishes or on 4 small pieces of driftwood or boards, divide the wild radish greens into 4 equal portions and do the same with the bladder wrack. Set aside.

Return broth to heat and stir in miso paste, green onion and balance the flavor with soy and salt to your personal taste. Stir in the whipped egg whites and return to heat once more. When the egg white turns to foam and floats it's time to serve.

Final assembly: Divide walking stick kelp and mussels between 4 bowls. Ladle on the seafoam broth and serve with the side of radish greens and bladder wrack. Instruct your guests to dump them in just before eating. Enjoy!