

View from the Fridge – Recipes from Brian Donkin

Recipe # 133 – Mussel and Oyster Soup

Preparation time: 10 mins – Cooking time: 10 mins

Ingredients

1 tblspn fresh chopped parsley
1 small onion finely diced
20 large mussels
4 oysters
2 wine glasses single cream
½ wine glass white wine
1 tspn beurre manier (see www.leithlinks.co.uk/view for recipe)
3 tblspns butter
Salt and pepper

Method

1. Open the oysters and put them to one side
2. Fry the mussels (in shell) in 1 tblspn of butter in a lidded pot until they open
3. Leave these to cool and save the juice
4. Fry the onion in the remaining butter (in saucepan) until soft and transparent
5. Add the white wine and cream and bring to the boil
6. Add the juices from the mussels and bring back to the boil
7. Remove mussels from shell and leave to one side
8. Put in the shelled oysters and add the shelled mussels
9. Add the parsley, bring to the boil, add the salt and pepper to taste and serve immediately

Serves 2

