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Recipe # 83 – Mussels Belgian Style

Preparation time: 15 mins – Cooking time: 8 mins

Ingredients:

1kg mussels
1 teaspoon of thyme
1 stalk of celery, finely diced
1 shallot, finely diced
1 clove of garlic (smashed and chopped to paste)
1 wine glass of double cream
pepper
50gms butter

Method

1. Clean mussels using a small paring knife to remove loose barnacles and pull beard out of the mussels.
2. Put garlic, celery, shallot, thyme and butter in pot. Cover with lid and cook over hot heat for about 2 minutes until soft.
3. Add mussels, replace lid and cook until mussels open (about 6 minutes)
4. Pour in cream, bring back to boil and then serve immediately

Serves 3

