



MUSSELS IN GARLIC, CREAM & WHITE WINE

20 MINUTES * SIMPLE AND DELICIOUS * SERVES 2 OR 4

- 1kg fresh mussels
- 3 shallots, diced
- 150ml of white wine
- 200ml double cream
- 2 garlic cloves, chopped
- Knob of butter
- Chopped parsley to garnish
- Crusty bread

Hints & Tips

**Make sure your pot is large enough so that the mussels only fill it half way. This allows space for your mussels to steam open*

**You don't need much wine to steam the mussels. If it doesn't look enough just add some more*

** Serves 4 as a starter or 2 as a main*

- 1 Gently fry the garlic and shallots in olive oil until softened, roughly 5 minutes
- 2 Add the white wine and mussels, cover and steam for around 4 minutes whilst giving the pot an occasional shake
- 3 Add a knob of butter and the cream. Heat through and give a mix to ensure the mussels are covered
- 4 Place into warmed bowls and garnish with parsley. Serve with warm, crusty bread