



Mussels in cream sauce

For 4 people

- 1 kilo fresh, live mussels.
- 2 shallots - finely chopped
- 1 clove garlic - finely chopped
- Knob of butter
- Single cream
- Bunch fresh parsley - finely chopped
- Seasoning

Method

- Rinse the mussels and discard any open shells.
- In a large pan with a lid fry off the onion and garlic in the butter.
- Add the mussels and place the lid on top to steam them in their own juices. Once the shells have opened add the cream. Stir and replace the lid. Cook for a further 1-2 minutes. Discard any shells that remain closed.
- Season and sprinkle the parsley on top.
- Serve with lemon wedges and crusty bread.