

FRESH STEAMED MUSSELS

INGREDIENTS

2 Kilos	Mussels
250mls	Cream
1 Clove	Garlic
1 sprig	Thyme
100g	Parsley Chopped
	White Wine
	Black Pepper
1 Loaf	Crusty Bread
4	Lemons Wedges

METHOD

1. Clean all mussels under cold water and take out all beards
2. Slice the onion and Garlic
3. Place deep pot on the stove over a high heat
4. Put Onion, Garlic, Thyme and mussels into the pot
5. Put the cream in and place a lid on top to steam the Mussels
6. This should take 3 to 4 mins
7. When cooked place in a large serving bowl
8. Use the crusty bread to mop up the liquid that the mussels were cooked in

VIDEO

Prefer step by step video? No problem, just click below.

