

MUSSELS IN LEEK SAUCE

2 Portions | Preparation time 15 min

INGREDIENTS

1 kg / fresh mussels
1 item / shallots
2 cloves / garlic
1 leek
1 piece / chilli peppers
200 ml / 30% cream
1 tbsp / clarified butter
1 tbsp / olive oil
200 ml / white wine
50 g / butter
Salt, colourful pepper

INSTRUCTION

Wash the mussels thoroughly. We reject the dead - those that are open.

Peel the shallot and cut it into half-thalers. Wash and cut chilli pepper together with seeds. Peel the garlic. Peel the leek, wash and cut only the white part into half-thalers.

In a pot with a wide bottom, heat the olive oil and clarified butter. Then throw shallot and chilli pepper, when shallot is glassed add pressed garlic and after approx. 30 seconds, we throw pores. We add about 10 g of cold butter to fried leeks.

PURCHASE LIST

1kg fresh mussels
Leek
Shallot
Garlic
Chilli pepper
Cream 30%
White dry wine
Butter

When the leeks become soft, approx. 7 min. We pour wine and boil. We use dry, light white wine. When the alcohol evaporates, serve cream and season with colourful pepper. When the sauce boils, add the rest of the cold butter so that the sauce is creamy. When the butter melts, throw in the previously cleaned mussels. Cover the pot and cook the mussels under cover until they all will be open, about 5 min. Occasionally shaking a covered pot.