Posted on 17 September 2012

by ewfood

Moules Mariniere



Ingredients

3 lb. mussels
2 garlic cloves, minced
1 onion finely chopped
1 stalk celery finely chopped
1tbsp. butter
2 bay leaves
2 whole sprigs of fresh thyme
4 fl oz. white wine
4 fl oz. double cream
handful parsley, chopped
Servings
4
Person

Preparation

1. Make sure that the mussels are washed and cleaned properly before cooking
2. In a large pot melt the butter and gently sauté the onion, garlic and celery with the bay leaf and the thyme
3. Once the vegetables are softened add the wine and bring to a boil
4. add the mussels and cook covered for 3-5minutes
5. Give the pot a generous shake every couple of minutes
6. remove the bay leaf and thyme and stir in the cream and parsley
7. remove from the heat and serve with pomme frites

Cooks Note

Serves 4