



---

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

---