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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
