

Mussels in fresh chives and white wine cream, potatoes and sour cream

Recipe for 4

Description

Ingredients

Mussels

- 2400 Gr Fresh mussels
- 4 Unit(s) Chopped shallot
- 375 Ml White wine
- 500 Ml 35% cooking cream
- 0.50 Bunch(es) Chives
- 25 Gr Butter
- 25 Gr Flour

- Butter
- Salt and pepper
- Vegetable oil

Potatoes

- 600 Gr Yukon gold potatoes
- 350 Gr Sour cream
- 0.50 Bunch(es) Chives

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

Prep

Clean the mussels with cold water and brush them if needed.

Clean the potatoes.

Finely chop the chives.

Season the sour cream with salt and pepper.

Mussels

In a pot, brown the shallots with a knob of butter for 2 minutes. Pour the white wine and bring to a boil.

Add the mussels when boiling and let cook at high heat for 5 minutes. Mussels should open. Throw away those that are still closed.

Brown the bacon cubes in a pan.

Make a kneaded butter (butter and flour)

Remove the mussels from the pot but keep the juice. Add some kneaded butter to thicken the sauce. Mix well and lower the heat. Add the cream and the mussels. Add the chives before serving.

Potatoes

In a large pot of cold salted water, bring the potatoes to a boil. Remove when cooked. Peel before serving, slice in big chunks and put in a bowl. Add the sour cream. Sprinkle with chives and season

with fresh pepper.

Bon appétit!