

Mussels in parmesan cheese and sauteed bacon & potatoes |

Recipe for 4 portions

Description

Such an underrated product hence recipe but yet so amazingly tasteful and simple to make. This is a sure shot.

Note

This is a fun basis because there are so many variations that can be done if you master the taste and the technique about the mussels' juice. Thicken it, add different flavors. The choice is yours.

Ingredients

Mussels

- 2 Kg Fresh mussels
- 4 Unit(s) Chopped shallot
- 125 Gr Smoked bacon
- 50 Gr Grated parmesan
- 125 Ml White wine
- 40 Gr Butter
- 40 Gr Flour

- Salt and pepper
- Vegetable oil

Potatoes

- 500 Gr Baby potatoes
- 4 Sprig(s) Thyme
- 1 Tsp Sea salt flakes
- 12 Sprig(s) Chives

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Mise-en-place

Finely cut the chive.

Clean the mussels under very cold water.

Cover the potatoes with cold salted water. Bring to a boil for 5-6mins, wait for them to be just passed al dente. Then let them on a clean dry cloth room temperature, once sieved. Tempered, cut them in halves.

Mussels

In a big stewpot, slowly cook the chopped shallots with a knob of butter, give or take 2mins or until translucent. Put the white wine in and then bring everything to a boil.

Throw the mussels in, place a cover on top and let them cook 4-5mins at medium high heat. Imperative that the mussels open when cooking. Do not keep the ones that are still closed.

In a cast iron pan, if possible, put the lardons in. Make a *beurre manié* with the butter and the flour.

Take the mussels out while making sure to keep all the juice that's at the very bottom. Put the *beurre manié* with that just at medium heat and wait for it to thicken.

Add the lardons, the grated parmesan and put the mussels back, at low heat.

Potatoes

In another medium stewpot, heat up the olive oil at medium high heat and put the potatoes in, once the oil is mildly hot. Add the fleur de sel and the thyme.

Delicately stir, once it has coloured, put the pot inside the oven for a 10-12mins. They have to be fully cooked.

Add the chives at the very last moment.

Bon appétit!