

# Mussels in saffron cream, fingerling potatoes with parsley

## Recipe for 4

## Description

## Ingredients

### Mussels

- 2400 Gr Fresh mussels
- 4 Unit(s) Chopped shallot
- 375 Ml White wine
- 500 Ml 35% cooking cream
- 3 Advanced knife Saffron pistil
  
- Salt and pepper
- Vegetable oil

### Fingerling potatoes

- 600 Gr Fingerling potatoes
- 3 Clove(s) Garlic
- 5 Sprig(s) Parsley
  
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**

### Prep

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

Clean the potatoes and thinly slice them using a mandolin. Keep aside in cold water.

Finely chop the parsley and the garlic.

### 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.

Remove the mussels from the pot but keep the juice. Let reduce the juice and add cream and saffron. You can add some butter mixed with flour to thicken the sauce if you want. Just mix well and lower the heat.

### Potatoes

Drain the potatoes and dry in a table cloth.

In a hot pan with oil, cook the potatoes until golden brown. Season with salt.

Add the persillade (parsley and garlic).

Season with salt and pepper and keep warm in the oven at medium/low temperature.

**Bon appétit!**