

Mussels with a creamy white wine sauce and country bread |

Recipe for 4 portions

Description

A savory recipe filled with comfort and flavors.

Note

The thickness of the sauce is key here, as it will help you out to push all the flavors up and also, this is a classic technique (to smooth out any cream-based sauce with an egg yolk), to master.

Ingredients

Mussels

- 1 Lb Fresh mussels
- 100 Gr Shallot
- 2 Clove(s) Garlic
- 150 Ml White wine
- 100 Ml Cream 35%
- 1 Unit(s) Egg yolk
- 10 Leaf(ves) Parsley

- Salt and pepper

Country bread

- 2 Slice(s) Country bread
- 15 Ml Olive oil
- 2 Clove(s) Garlic

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **Oven** at **400 F°**

Mise-en-place

Clean the mussels and cover them with cold water for 2mins. Trash away the mussels that aren't closing themselves back.

Chop the shallots.

Same goes for the garlic & the parsley.

Mussels

In a medium stewpot with vegetable oil and a knob of butter, slowly cook for 2mins the shallots, the garlic and the parsley, altogether.

Then add the white wine and bring to a boil right before adding in the mussels. Cover.

After 5mins, lower down the heat, shell all the mussels out of the stewpot and reserve.

With the remaining sauce, let it all reduce and off the heat, mix the cream & the egg yolks together and then put those two back in the sauce.

On low heat wait for everything to thicken up and once ready, add the reserved mollusc.

Bread

Lay all the bread on a cooking tray covered with either a silpat or a parchment paper. Brush them all generously with olive oil and cook them in the oven for 8mins at 400F or until golden brown.

Bon appétit!