

Mussels In Cream Sauce Or Moules A La Crème

Serve 4

Preparation time : 30 minutes

Cooking time : 10 minutes

Ingredients :

- 900g Fresh mussels

- 25 g butter
- 1 onion finely chopped
- 4 cloves garlic finely chopped
- 250ml of double cream
- 250ml of dry white wine
- Salt and pepper
- Fresh parsley to garnish

Clean the mussels.

Melt the butter in a saucepan and then add the onion and garlic, fry gently for a few minutes. Then add the wine and bring to the boil, add the mussels. Put the pan lid on and cook for up to 5 minutes until the mussels are open.

Add the cream and season to taste, heat through and then you are ready to serve.

Top Tips :

- This meal is delicious with thick chunks of fresh French bread or garlic.
- Serve the mussels with a dry white wine.