

EUROPE

MUSSELS IN WHITE WINE

Ingredients (For 4 people)

- 4 kg mussels
- 30 g butter or margarine
- 2 shallots
- 1 glass of dry white wine
- 1 level tsp flour
- Parsley
- Salt and pepper

Preparation:

Scrub and wash the mussels.

Place in a cooking pot with a knob of butter, the chopped shallots and the white wine.

Heat the mussels over high heat until they open, keeping the cooking pot covered. Shake 2 or 3 times during the cooking process.

Once they have opened, remove the mussels from the pot, reserving the cooking juices. Place in a shallow dish and keep warm. Bring the cooking juices back to the heat. Combine 1 tsp of flour with the same amount of butter or margarine using a fork.

Add to the cooking juices and boil briefly. Add salt and pepper. Pour over the mussels.

Sprinkle with chopped parsley and serve immediately.

