

safran **oct8bre** occitan

Saffron mussels

serves 6

Ingredients

5 l of mussels
200g of thick fresh cream
20cl of white wine
2 stalks of celery.
3 tablespoons of olive oil
0.1g of saffron
salt, pepper

Method

On the day before cooking, leave 0,1g of saffron to infuse in 2cl of white wine.

Peel and chop the celery. Wash the mussels.
Heat 3 tablespoons of olive oil in a saucepan, add the mussels, the celery, season with salt and pepper. Pour 18cl of white wine. Allow to cook with a cover for 15min. Remove the mussels and reduce the sauce at 1/3 over a high heat. Add the cream and the infusion. Pour the sauce on the mussels.

Serve with a dry white wine.