

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

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### ***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.