Main dishes / Belgium

Moules marinières



Mussels steamed in white wine with celery and onion. Five minutes under a lid, no longer.

Time 40 min **Servings** 4

What you'll need.

- ☐ 2 kg Mussels — live, in the shell
- ☐ 3 piece Celery
- ☐ 300 ml Dry white wine
- ☐ 30 g Parsley
- ☐ 800 g Chips
- ☐ 4 piece Shallots
- ☐ 4 clove Garlic
- ☐ 60 g Butter
- ☐ 3 sprig Thyme and bay
- ☐ Black pepper — to taste

Let's make it.

01 Sort the mussels: discard any that are cracked or that will not close when tapped. Pull away the beards and rinse them under the tap.

02 Melt the butter in a wide pot and sweat the shallot, celery and garlic for five minutes without letting them colour.

03 Pour in the wine, add the thyme and bay and bring it to the boil.

04 Tip in the mussels, cover at once and hold them over a fierce flame for five minutes, shaking the pot a couple of times.

05 Lift the lid: the shells should be open. Throw out any that are not. Scatter parsley, add pepper and serve with chips and the broth in a separate cup.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Archangel12 / CC BY 2.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / moules-marinieres