

COOKING WITH JESPER

Moules Marinières – Mussels in white wine

Serves 2 generously

Ingredients

2kg pot ready mussels, cleaned
125g butter, split into 25g/100g
1 garlic clove, crushed
1 small nob ginger, finely sliced
4 eschallots, sliced
1 leek, finely sliced
1 small carrot, finely sliced
2 bay leaves
½ bunch thyme, leaves picked
1 cup (250ml) white wine
chopped flat-leaf parsley, to finish
pepper, to season
crusty bread, to serve

Equipment required

Thick bottom pot with lid
Whisk
Wooden spoon
Slotted spoon
2 large bowls for serving
Foil

Method

Melt 25g butter in a large saucepan over medium heat
Add the garlic, ginger, eschallots, leek, carrot, bay leaves and thyme
Cook for 6–7 minutes or until vegetables are translucent
Add the mussels and the wine, cover and increase heat to high & add lid
Cook, stirring occasionally, for 3–5 minutes or until the mussels have just opened
Discard any unopened mussels. Transfer mussels to serving dishes
Using a slotted spoon transfer mussels to two serving bowls and cover with foil to keep hot
Reduce wine and mussel stock to half, then add remaining 100g butter and parsley
Season with pepper if you like, but be very careful with salt – the mussels might be salty enough
Pour the white wine sauce over mussels and serve immediately with crusty bread

Suggested preparation prior to joining us

Clean mussels under plenty of cold running water, scrubbing the shell and removing the tough beards
Have vegetables assembled, peeled and ready to be sliced

Wine Match

Jim Barry The Atherley Riesling

The 2021 Atherley Riesling displays aromas of citrus and melon, combined with spice and wet slate. The palate has a firm acid line, framed with flavours of white peach, brown lime and guava with a refreshing citrus finish.

\$20 per bottle

Available from the CYCA Lockdown Bottle Shop Sale