

## Mussels Cooked in Beer

Serves 1 person

### Shopping List

- 1kg Mussels preferably from Zeeland, Holland, cleaned and beards removed\*
- 125gr Butter, non-salted
- 30gr Leek, shredded
- 30gr Carrots, peeled & shredded
- 30gr Shallots, peeled, cut in half & shredded
- 2 Sprigs Thyme
- 2 Fresh Bay Leaves
- White Pepper from the mill
- 125ml White Beer
- ½ Lemon, juice & rind
- ½ Lime, juice & rind
- 1tbsp Tarragon, coarsely chopped
- 1tbsp Italian Parsley, coarsely chopped
- 1tbsp Chervil, coarsely chopped
- 1tbsp Chives, finely chopped

\*Beards are the byssus thread filament that the mussel uses to secure itself to a rock. Some farmed mussels have them removed before being commercialized

### Method

1. In a heavy saucepan with lid, melt the butter till blond, add shallots, bay leave & thyme.
2. Sweat 2 to 3 minutes without colouring, deglaze with the beer, then add a little white pepper.
3. Then add the mussels, leek & carrots.
4. Cover the pan and toss constantly the mussels until all are cooked and opened, this will take 2 to 3 minutes.
5. With a skimmer spoon, remove the cooked mussels & shredded vegetables and place them in a warm large bowl.
6. Return the cooking juice to the stove, check the seasoning and add pepper if needed.
7. Brighten the cooking juice with lemon & lime juice and emulsify with the handheld blender, add a little butter if needed.
8. Add the garden herbs and spoon the foamy sauce over the mussels, grate the lemon & lime zest with a microplane over the mussels.
9. Dig in.

Note:

Serve with crusty sourdough bread or French fries