MUSSELS WITH LEEKS AND WHISKEY SAUCE





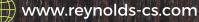
INGREDIENTS

FOR THE MUSSELS

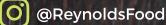
- I leek, cut in half length ways and thinly sliced
- ½ lemon
- 100ml white wine
- Pinch of freshly ground black pepper
- 1kg cleaned mussels

SWEET PASTRY CASES

- 50g butter
- 1 shallot, finely chopped
- I clove garlic, finely chopped
- 150ml white wine
- 250ml strained stock from the cooked mussels
- 250ml double cream
- 50ml whiskey
- 2 leeks, sliced thickly at an angle
- 1 tbsp chopped parsley



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MUSSELS WITH LEEKS AND WHISKEY SAUCE COOKING METHOD

FOR THE MUSSELS

Clean and de-beard the mussels (if any mussels are opened, tap them lightly on a hard surface and if they don't close, discard them)

Heat a little olive oil in a large pan until hot, then add all the ingredients in, stir well and cover with a lid

Allow them to steam on a medium high heat for 3 minutes, or until the mussels have fully opened

FOR THE SAUCE

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Melt the butter in a pan large enough to hold the mussels, then add the garlic and shallot

Cook on a low heat until softened but not browned

Add the wine and the stock from the mussels, then reduce by a ¼ of the original volume

Add the cream and reduce by half

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Strain the mussels through a sieve, keeping the liquid aside for the sauce

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Discard any unopened mussels and keep the remainder refrigerated until needed

- 05 Meanwhile, in a new small frying pan, fry the sliced leek in a little olive oil until browned, trying to keep them whole
 - Keep the leeks warm until needed

Add the whiskey and the mussels to the sauce and heat until the mussels are fully reheated

Finish with the chopped parsley and a pinch of freshly ground black pepper

TO SERVE

Arrange the mussels into bowls, topped with the browned leek and tendril pea shoots





