

MUSSELS WITH LEEKS AND WHISKEY SAUCE



INGREDIENTS

FOR THE MUSSELS

- 1 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
- 1 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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COOKING METHOD

FOR THE MUSSELS

01

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)

02

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

03

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

04

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

05

Discard any unopened mussels and keep the remainder refrigerated until needed

FOR THE SAUCE

01

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

02

Cook on a low heat until softened but not browned

03

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

04

Add the cream and reduce by half

05

Meanwhile, in a new small frying pan, fry the sliced leek in a little olive oil until browned, trying to keep them whole

06

Keep the leeks warm until needed

07

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

08

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

