



## **Mussels with Wine and Cream**

### **MOULES MARINIÈRES**

#### **INGREDIENTS**

1kg mussels, cleaned  
1small onion, sliced  
1stick celery, sliced  
3 garlic cloves minced  
200ml white wine  
2-teaspoon fresh ground pepper  
2 tablespoons butter  
2 tablespoons cream  
1-tablespoon parsley, chopped  
4 fresh rosemary sprigs

#### **Method**

1. Melt 1 tablespoon of butter in a casserole pot.
2. Add onions, celery, garlic and sauté for a few minutes.
3. Add the wine and bring to a boil.
4. Add the mussels, rosemary sprigs and place the lid on the pot give a good shake to mix.
5. Cook until mussels have opened shaking even now and again.
6. Add 1 tablespoon of butter, cream and the parsley and stir.
7. Serve with crusty bread