



Blue Mussels Steamed

In white wine

Ingredient

- 1 kg Blue mussels
- 300 ml white wine
- 2 Sliced Shallots
- 1 clove Garlic
- 5 stalks Thyme

Method

1. Heat up a deep pot with a bit of oil
2. When hot, add shallots, stir well so it doesn't burn, then add garlic and thyme. At the end add mussels and turn up the heat.
3. stir well, so that the onions, garlic and thyme mixes with the shells, then add white wine and put a lid on the pot.
4. Leave to steam for 3-5 minutes, when the mussels open, they are ready
5. Serve hot with mayonnaise, freshly toasted white bread and lemon



Recipe by Chef Markus Dybwad



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