



Mussels and mousserons

1 kg (2¼ lb) mussels
100 g (4 oz) mousserons or other mushrooms
2 shallots, minced
unsalted butter
2 dl (1 cup) dry white wine
fresh thyme
1 tablespoon demiglace (or a few drops soy sauce)
2 tablespoons tomato juice
100 g (4 oz) cold unsalted butter
chopped chives
2 tablespoons tomato concassé:

*** tomato concassé:**

Scald tomatoes. Remove the seeds and cut into small

1. Scrub the mussels. Clean the mushrooms.
2. Sauté the shallots in a little butter in a saucepan. Add the wine and thyme. Simmer for 3 to 4 minutes. Add the mussels, cover and steam for 3 to 5 minutes, removing the mussels as they open. Discard any unopened shells. Divide the mussel meat among 4 deep bowls. Strain the cooking liquid.
3. Cook the mushrooms in the cooking liquid. Spoon over the mussels. Keep warm.
4. Reduce the cooking liquid 50%. Add the demiglace or soy sauce and tomato juice. Beat in the cold butter in pats. Stir in the chives and tomato concassé. Heat carefully and pour over the mussels and mushrooms. Serve immediately.
5. Watch the salt! Do not add any salt – mussel stock can easily get too salty. Add a little tomato juice (canned or fresh) to balance the saltiness. Any kind of mushrooms can be used in this dish.



Bagatelle Norway
by Eyvind Hellstrøm