

# Moules Marinières

## Ingredients for 2 persons

- 1,5 - 2 kg mussels
- 50 g butter
- 1 - 2 shallots, finely diced
- 1 clove of garlic, finely diced
- 1 thin stick of celery, finely diced
- ½ carrot, finely diced
- 10 cm leek, cut into fine strips
- 200 ml dry white wine
- 2 organic lemon slices
- Salt, pepper
- Some parsley, chopped

## For the baguette

- 4 - 6 slices, cut diagonally
- 40 g butter

## Preparation

### 01

Wash and brush the mussels under running water. Scrape off adhering slugs and debris, remove beards. Check the mussels carefully. If the mussels are opened before cooking, be sure to discard them, as they may be spoiled.

### 02

Melt the butter in a high casserole and sauté the shallots and garlic clove with the diced vegetables. Pour the white wine, add the lemon slices and close the pot with a lid.

### 03

Let the mussels sit for a few minutes (8-10 minutes) until they have opened. Drain the broth and collect it in a pot.

### 04

In the meantime, toast the baguette slices in butter in a pan until golden brown.

### 05

Arrange the mussels and garnish with half of the finely chopped parsley. Boil down the broth with the remaining finely chopped parsley and serve with the mussels.

## Note

If mussels are still sealed after cooking, definitely discard them. They could be spoiled.



Cooking like  
God in  
France.

