

MUSSELS cooked in an ORGANIC HONEY DEW, parsley and cream sauce

Serves 4

Ingredients

- 300ml Organic Honey Dew
- 1 kilo fresh mussels
- 200g shallots, finely diced
- 2 cloves of garlic, crushed
- 100g butter
- 300ml double cream
- 2 tablespoons of chopped parsley

The clean, refreshing taste of Organic Honey Dew cuts through the cream in this sauce to leave you ready for more!

Method

- Rinse the mussels under cold water, scraping off any barnacles and discarding any open shells.
- In a heavy-based pan that has a tight fitting lid, gently sweat the chopped shallots and garlic in the butter until soft and translucent.
- Pour in the Organic Honey Dew, bring to the boil and reduce by two thirds. Then add the double cream and reduce again by one third.
- Stir in the clean mussels and the chopped parsley and cover with the lid.
- Continue to boil, occasionally turning the mussels over with a large spoon until all the shells have opened (approximately 5 minutes).
- Serve the mussels and sauce immediately, finished off with a sprinkle of parsley.



Organic
HONEY DEW
Refreshing Golden Beer

