Mussels with bacon, cider and herbs

By Miele

30 minutes
Preparation time

10 minutes
Cooking time

4 serves
Serves

INGREDIENTS

Mussels with bacon, cider and herbs

50 g butter

100 g bacon, cut into lardons

40 g shallot, finely sliced

150 ml dry cider

1 kg fresh mussels, beards removed

2 tbsp crème fraiche

1 lemon, juiced

Black pepper, to taste

Salt flakes and pepper, to taste

2 cups picked and washed herbs (chervil, parsley, chives and tarragon)

Grilled bread

8 slices sourdough

Olive oil, for brushing

Miele accessories

Gourmet griddle plate

Gourmet oven dish with lid

METHOD

Mussels with bacon, cider and herbs

1. Add the butter to a gourmet oven dish or large saucepan and heat over medium-high heat, induction setting 7.
2. Add the bacon and shallots and fry for 4 minutes, or until lightly browned.
3. Turn up the heat to high, induction setting 8. Add the cider and bring to the boil.
4. Once boiling, add the mussels and cover with the lid. Cook for 4-5 minutes, or until the mussels have just opened, shaking the pan every now and then.
5. Lift the mussels out of the cooking liquid with a slotted spoon and place into a large, warmed bowl. Boil the liquid remaining in the pan for 2-3 minutes.
6. Stir in the crème fraiche and stir to allow to emulsify. Add the lemon juice and black pepper, taste and add more salt if required.
7. Spoon the reduced liquid over the mussels, but leave the last few spoonfuls, as there may be some grit from the mussels.
8. Scatter over the herbs and serve immediately with grilled bread.

Grilled bread

1. Preheat the griddle plate on medium-high heat, induction setting 6.
2. Very lightly brush the bread with olive oil and place on the griddle plate. When grilled enough, flip and grill the other side.

Hints and tips

- Discard any mussels that are open before cooking, broken or chipped.
- The mussel's beard can be loosened by soaking the mussels for 20 minutes in water.
- Crème fraiche can be made in our steam ovens, the recipe for this can be found here.