

Miele

Mussels with bacon, cider and herbs

By Miele

30 minutes

Preparation time

10 minutes

Cooking time

4 serves

Serves



INGREDIENTS

1 kg fresh mussels, beards removed
50 g butter
40 g shallot, finely sliced
100 g bacon, cut into lardons
150 ml dry cider
2 tbsp crème fraîche
1 lemon, juice
Salt flakes and cracked black pepper, to taste
2 cups picked and washed fine herbs (chervil, parsley, chives and tarragon)

To serve

Sliced sourdough bread

METHOD

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

Grilled bread

1. Preheat the Miele 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

- Bacon can be substituted with speck or pancetta for a more pronounced flavour.