

Oppskrifter 14.9.2012 – Klubbmøte hos Rune

Moules à la grecque

¼ cup / 56 ml olive oil
1 fennel bulb, cored and thinly sliced
2 shallots, sliced thin
4 garlic cloves, crushed
1 cup / 225 ml white wine
juice of one lemon
1 tsp / 5g coriander seeds
1 tsp / 5g fennel seeds
salt and pepper
6 lb / 2,7 kg mussels, scrubbed and debearded (just before cooking)

Heat the olive oil in the pot. Add the fennel, shallots, and garlic and cook, stirring occasionally, until soft. Stir in the white wine, lemon juice, coriander and fennel seeds, and salt and pepper, and bring to a boil. Add the mussels. Slap on the lid. Cook until done. Shake. Cook for another minute. Shake again. Serve.

Drikke

Clotilde Davenne, Chablis 2011