

# Conwy Mussels (PDO) Moules Marinieres

SERVES 4 AS A MAIN COURSE



2kg Conwy mussels (PDO)

100ml dry white Welsh wine

20g unsalted butter

1 small white onion, peeled and very finely chopped

1 red chilli, very finely diced

2 tbsp whipping cream

3 tbsp roughly chopped flat-leaf parsley

- 1 Wash the mussels thoroughly in a bowl under cold running water, removing any barnacles and beards that are still present. Discard any mussels that float, including those that are closed. Drain the mussels in a colander. Meanwhile, boil the wine in a small pan for 30 seconds.
- 2 To cook the mussels in a large saucepan over a high heat, melt the butter, add the onion and chilli, stir and then add the wine after 10 seconds. Bring to the boil, add the mussels and cover with the tight-fitting lid, cook for 2–3 minutes until the mussels open, then stir in the cream and chopped parsley.
- 3 To serve the mussels, tip into a large dish or divide among warmed soup plates



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