



Spiced Mussels with Cream & Stonewell Irish Cider

This is a simple dish combining lovely flavours that is suitable served as a starter or main course.

Serves 4

950g Mussels, scrubbed with beards removed.
2 tablespoons each of celery, carrot and white onion, finely chopped
1 teaspoon of curry powder
2 tablespoons olive oil
1 garlic clove, peeled and finely sliced
1 bay leaf
1 teaspoon thyme leaves
500ml stonewell cider
250ml cream
1 tablespoon chopped parsley
1 tablespoon lemon zest

Method

Sweat the celery, carrot, onion and garlic in the olive oil with the herbs until tender. Add the curry powder and cook gently for 5 minutes.

Add the mussels, with the cider, cover tightly and bring to a simmer.

Once the mussels have opened, remove from pan, discarding any opened mussels and the bay leaf. Add cream to the pan with the vegetables and cider and bring to a simmer.

Divide the mussels into deep soup bowls, pour over the liquid and scatter with parsley and lemon zest.

Prepared by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamphuis at St. Patrick's Festival Amsterdam on March 17th 2017 at Splendor

Annual Festival of Irish culture: www.stpatrickamsterdam.com