

# The Hungry Guest

## STEAMED MUSSELS, WILD GARLIC, LEEKS AND CHILLI

### QUICK & EASY SEASONAL RECIPE



500g of mussels  
30g of butter  
2 tbsp of mild olive oil  
125g of wild Garlic (Washed & sliced)  
2 garlic cloves (peeled & finely chopped)  
1 medium leeks (washed & finely sliced into rounds)  
thyme sprigs  
400ml of White Wine,  
3 tbsp of double cream (if desired)  
chopped parsley

- To begin, scrub the mussels, remove any sand or beards and knock away any barnacles. Discard any open mussels that refuse to close even when given a sharp tap
- Rinse well under cold water and set aside
- Heat the olive oil and butter in a large saucepan over a medium heat and sauté the shallots
- Fry for a few minutes until the shallots start to colour
- Add the wild garlic, chopped leeks, Chilli and thyme and cook for a further few minutes, until the leek begins to soften and lose their shape
- Turn up the heat and add the white wine and mussels
- Cover tightly with a lid and steam for 5–7 minutes, shaking the pan once or twice to encourage the mussels to open
- Reduce the heat to a simmer and, using a large slotted spoon, remove the mussels to deep warmed bowls
- Pour the juices and cook for a further couple of minutes before dredging your waiting mussels
- Add the cream if so desired, Sprinkle parsley liberally and serve with a chunk of Hungry Guest bread to mop up leftover juices
- Mussels are so versatile and many variations can be added to this recipe

TIP: Try adding 125g of chorizo to the oil at the frying stage for a meaty twist or swapping the wine with cider. Wild Garlic should be appearing in the ground down country lanes and on the banks of little streams now and is around for the month of March so make the most of this magical ingredient.