



Catalan recipe for this wine:
Zarsuela

Mussel soup with saffron

Serves 6 Cooking time: 10
Preparation: 15 minutes



We recommend with this dish:
[La Pierre Blanche Muscat Sec](#)
Vin de Pays des Côtes Catalanes

INGREDIENTS

- 2 kg mussels ("bouchots")
- 2 onions
- 4cl oil
- 1 teaspoon maïzena
- 25 cl white wine
- 100g fresh cream
- saffron
- ground pepper

PREPARATION AND COOKING

1. Peel and chop onions.
2. Clean and wash mussels.
3. Lightly fry onions in a large casserole, add mussels and pour white wine. Cover and cook until all the mussels are open.
4. Sift the cooking juice.

5. Dilute maïzena, give in a casserole, slowly add cooking juice and fresh cream and bring to boil while wiping with a whisk.
6. Control seasoning and add saffron.
7. Gently heat the mussels with this sauce (do not boil anymore).

"Bon Profit, Salut!"
-Bon appétit and Cheers !

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