



Classic recipe for this wine:
Mussel soup with saffron

Zarsuela Catalan style

Serves 8 Cooking time: 50 to 60 minutes



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

INGREDIENTS

- 4 small calamaris
- 1 thick slice of smoked ham
- 1 kg large mussels
- 4 slices hake
- 8 langoustines
- 1 large onion
- 500 g de ripe tomatoes
- 6 garlic cloves, chopped
- some stalks parsley, chopped
- 1 teaspoon salt
- 1 dozen turns of ground white pepper
- 1,5 dcl olive oil
- 1/4 liter La Pierre Blanche Muscat Sec
- 1 liquor glass of rum
- 1 teaspoon lemon juice
- 8 fine slices of bread fried in oil
- 8 garlic cloves

PREPARATION AND COOKING

1. Blanch calamaris for 1/2 hour, strain and cut in thin stripes.

2. Open mussels, only keep those that are not empty.
3. Finely chop onions and tomatoes.
4. Fry the onions, calamaris, mussels, hake and langoustines in a very hot pan.
5. Add tomatoes, garlic, parsley, salt and pepper, mix well.
6. Pour the rum and reduce during 3 to 4 minutes.
7. Add white wine and finish cooking at high heat. Check seasoning. When serving add lemon juice.
8. Put slices of fried bread on hot plates and serve immediately.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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