

# MUSSELS IN ROQUEFORT SAUCE

2 Portions | Preparation time 15 min

## INGREDIENTS

1 kg / fresh mussels  
1 shallot  
2 cloves / garlic  
1 chilli pepper  
200 g of Roquefort cheese  
200 ml / 30% cream  
1 leek  
1 tbsp / clarified butter  
1 tbsp / olive oil  
25 g / butter  
200 ml of white dry wine  
½ lemon for juice  
Nutmeg  
Ginger  
Salt, white pepper

## INSTRUCTION

Wash the mussels thoroughly. We reject the dead - those that are open.

Peel the shallot and cut it into half-thalers.  
Wash and cut chilli pepper together with seeds.  
Peel the garlic. Peel the leek, wash and cut into half-thalers but only the white part.

## PURCHASE LIST

1kg fresh mussels  
200 g of Roquefort cheese  
Cream 30%  
Shallot  
Leek  
Garlic  
Chilli pepper  
Lemon  
White dry wine  
Butter  
Nutmeg  
Ginger

In a pot with a wide bottom, heat the olive oil and clarified butter. Then throw in the shallot, chilli paper and black olives. When the shallot is glassed, add squeezed out the garlic and after about 30 seconds add chopped leeks and butter.

When the leek is vitrified, we add wine and lemon juice. As the alcohol evaporates, we add the previously cut Roquefort cheese and cream. Stir until the cheese is dissolved. Season with salt, white pepper, scoop of nutmeg and ginger. When the sauce begins to thicken, throw in the previously cleaned mussels. Cover the pot and boil the mussels under they all will be open (about 5 min). Occasionally shaking a covered pot.