

MUSSELS WITH ROSEMARY

2 Portion | Preparation time 15 min

INGREDIENTS

1 kg / fresh mussels
1 piece / shallot
2 cloves / of garlic
1 piece / chilli pepper
4 branches / rosemary
1 tablespoon / olive oil
200 ml / white wine
½ lemon juice
Salt, colorful pepper

INSTRUCTION

We wash mussels thoroughly. We reject the dead - the open ones.

Peel the scarf and cut it into halftops. Wash the chilli peppers and cut them into slices together with the seeds. Peel the garlic.

In a pot with a wide bottom, heat the olive oil. Then add the shallots, chilli peppers and whole twigs of rosemary. When the shallots are glassed, add squeezed out the garlic and after about 30 seconds add white dry, light wine and lemon juice. When the alcohol evaporates, season with salt and colored pepper. When the sauce begins to thicken, throw in the precleaned mussels. Cover the pot and boil the mussels under the lid until they all open about 5 minutes. From time to time, shaking the covered pot.

PURCHASE LIST

Mussels
Fresh rosemary
Shallot
Garlic
Chilli pepper
White dry wine
Lemon
Butter