

Serve with a slice of crusty bread or fettuccine – to mop up every last bit of the delicious sauce off your plate.

Ingredients

- 2 tbsp butter
- 1 tbsp oil
- 1 small finely chopped brown onion
- 2 cloves of garlic, crushed
- 6 – 8 thyme stalks
- 200ml Boston Bay Wines Reisling
- 1 kg fresh mussels
- 250ml cream
- 1 tbsp chopped parsley
- pepper

Method

1 Heat oil in a large pot.

2 Add butter in pot.

3 Add onion then sauté for 3 mins or until lightly browned.

4 Add garlic and thyme and then sauté for 1 min.

5 Add white wine and 1kg of drained fresh mussels.

6 Place lid on pot and cook for approximately 5 mins.

7 Sit in cream and re-heat.

8 Add the cooked mussels and parsley then place lid on pot.

9 Garnish with parsley, add some pepper and serve with your favourite crusty bread!