



square bowl · 11 x 11 x 5,2 cm · no. 1920/013, square plate · 29 x 14,5 cm · no. 1926/013, sauciere · 13,5 x 6,8 cm, h 4 cm, 0,075 l · no. 2021/013, sauciere · 19 x 9 cm, h 6 cm, 0,25 l · no. 2022/013

## MUSSELS WITH TWO SAUCES

### SERVES 6:

2 kg mussels, 2 chilicote, 1 very young garlic, halved, 4 shallots, finely chopped, 4 thyme twigs, 1 tbsp. white pepper corn, 80 ml best olive oil, 500 ml dry white wine, 2 EL chopped parsley, 2 EL chopped coriander

For the anchovy mustard mayonnaise: 2 eggs, 2 anchovy filets in oil, 1 garlic clove, sliced, 1 tsp. Dijon mustard, 170 ml canola oil, 70 ml best olive oil, Salt, pepper from the mill, Lemon juice to taste

For the orange coriander vinaigrette: 200 ml freshly squeezed orange juice, 80 ml best olive oil, Salt, Fresh coriander leaves (quantity as desired)

### PREPERATION:

Thoroughly clean the mussels, meaning remove the „beard“, brush them and water for at least 1 hour under running water with two chopped chilicotes. Occasionally work them vigorously by hand and rub against each other, through this the last calcium and sand deposits are removed. The already opened mussels are now floating on the surface and can easily be removed.

Strongly heat a big pot, add the olive oil, garlic, shallots, thyme twigs and pepper corns. Immediately put the drained mussels, deglaze with the white wine and simmer while covered stirring occasionally for about 3-4 minutes until done.

Strain the mussels through a fine sieve, catch the mussel stock.

Keep the mussels warm and reduce the stock for about half, pour over the mussels and sprinkle it with parsley and coriander. Serve immediately.

Put the eggs with the anchovy, garlic clove, mustard and a pinch of salt into a mixing cup. Mix the ingredients with the eggs one time and then slowly add the canola and olive oil. Season the finished mayonnaise with salt, pepper and some lemon juice.

Strain the orange juice through a fine sieve, put into a pot and reduce to approx. 70 ml. Season with some salt and mix in the olive oil. Finely chop the coriander leaves and add shortly before serving.