

Steamed Mussels with Wine and Saffron

Serves 4

- 1.35 kg fresh mussels
- 1 large pinch saffron
- 180 ml dry white wine
- 28 g unsalted butter
- 2 med. shallots, thinly sliced (use mandolin)
- 2 garlic cloves, thinly sliced (use mandolin)
- Coarse salt and ground pepper
- 2 med. tomatoes, coarsely chopped
- ¼ C coarsely chopped fresh flat leaf parsley



1. Holding **mussels** under cool running water, scrub with a stiff sponge or vegetable brush, then debeard: grip the tough fibers extending from the shell and pull to remove. Discard beards.
2. Steep saffron in **wine for 10 minutes**.
(Saffron is soluble in water, not fat, so it won't release its color or flavor if added directly to the butter.)
3. Meanwhile, melt **butter** over medium-high heat in a shallow stockpot.
4. Once it's foamy, add **shallots, garlic**, and ½ tsp **salt**. Cook until shallots are transparent and garlic is soft, **about 3 minutes**, stirring every so often to keep garlic from scorching.
5. Pour in **wine** and **saffron**, then add **tomatoes** and return to a simmer, stirring once or twice.
6. Add **mussels** and cover tightly. Cook until all mussels open, **about 6 minutes**, stirring once about halfway through. Discard any unopened mussels. Taste the broth and season with **salt** and **pepper**.
7. Sprinkle with **parsley** before ladling mussels and broth into bowls.