

WEST COAST MUSSELS WITH WHITE WINE, LEEKS, LEMON AND CREAM

WITH SPIER 21 GABLES CHENIN BLANC



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.

21 Gables

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Nothing beats the distinctive flavour of fresh black mussels, straight from the beautiful West Coast. Don't overcook them - they just need a few minutes of hot steam in your pot of wine and leeks. Some lemon rind adds a nice zesty touch. Serve hot with crusty bread to mop up the sauce.

INGREDIENTS

Serves 4-6. Prep/cooking time: 30 minutes

30 ml olive oil
30 ml butter
one small bunch leeks, finely chopped (white parts only)
3 cloves garlic, finely chopped
half a bottle of white wine (Chenin blanc works well)
1,5 - 2 kg fresh black mussels, cleaned*
125 ml fresh cream
the rind of a lemon, finely grated
salt and pepper to taste
chopped fresh herbs, to serve (parsley and dill work well)

METHOD

*To clean fresh mussels, rinse them under cold tap water. Scrub the outsides if they are a little hairy, then pull off the grassy "beard" from the pointy side to the round side. They are now ready for the pot. Remember, any mussels that won't close before cooking must be discarded. And any mussels that won't open after cooking, can also be tossed.

In a wide heavy-based pot/casserole, heat the oil and butter over medium heat. Fry the leeks and garlic until soft and translucent, but not too brown. Add the wine, turn up the heat and bring to a boil. Add the mussels all at once and cover with a lid. Bring to a boil again and steam for 5-8 minutes until they are open and just cooked. Add the cream and heat through, then take off the heat and add the lemon rind. Season to taste with salt and pepper (some mussels can be very salty already, so be careful).

Serve scattered with chopped herbs, with a glass of Spier 21 Gables Chenin Blanc.



Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za

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