

# MUSSEL & SAFFRON SOUP

## WHAT YOU'LL NEED

- 1 x Onion
- 2 cloves of garlic finely chopped
- 250ml dry white wine
- 2 kilo cleaned mussels
- 200 gms diced leek
- 200 gms potato diced
- 1 pinch of saffron
- 300 mls double cream
- Salt & pepper to taste

## WHAT TO DO

1. Heat a large saucepan and when hot add the mussels and white wine. Cover with a lid and allow to steam. Check frequently to ensure all mussels have opened.
2. Strain the mussels and retain. Place the liquid back into the pan on a low heat and add the chopped onions, leeks and garlic. After a couple of minutes add the potatoes, cream and saffron and simmer slowly until cooked.
3. Whilst the soup base is cooking remove the mussel meat from the shells and retain.
4. When the vegetables are cooked and the potato has begun to break down, liquidise the soup and season to taste.
5. Place back on the stove and add the mussel meat back into the soup and bring back to the boil and serve.

\* Generous serving for 4 people