



Mussels with White Wine and Garlic

For the mussels:

- 2 tbsp (30 ml) olive oil
- ¼ cup (60 ml) unsalted butter
- 4 small shallots, peeled and sliced
- 4 whole cloves garlic, peeled and sliced
- 4 sprigs fresh thyme or ½ tsp (2 ml) dried thyme
- ½ tsp (2 ml) Kosher salt
- ½ tsp (2 ml) freshly ground black pepper
- 3 lbs (1.5 kg) live mussels, beards removed, scrubbed
- Pinch dried red chili flakes

Optional garnish:

- 4 tbsp (60 ml) minced fresh parsley
- 2 whole cloves garlic, minced
- Combine the parsley and garlic and sprinkle over the cooked mussels before serving

Gaggenu Appliances: EB/BO/BX/BOP Ovens

Heating Mode(s): Roaster

Temperature(s): 400°F

Required Accessories: Heating Element + Pull-out System + Gastronorm Roaster

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Makes: 4 servings

To cook the mussels:

Insert the Heating Element into the receptacle in the rear of the oven. Insert the Pull-out System onto the bottom rails in the oven. Place metal support and Gastronorm Roaster (without lid) onto the Pull-out System. Using the left control knob, set the oven to **Roaster** mode. Using the right control knob, preheat the oven to 400°F. Touch the **Boost >>** symbol on the right side of the control panel. Add the oil and butter to the Gastronorm Roaster in the oven, together with the shallots and garlic, and cook for 5 minutes until the shallots have softened and slightly caramelized. Add thyme, wine, salt and pepper to the Gastronorm Roaster, close the door and cook for 5 minutes until the mixture comes to a boil. Add the mussels and cover with the lid. Cook the mussels for 4-5 minutes or until the shells have opened. Remove Gastronorm Roaster from the oven and discard any mussels with closed shells. Add the chili flakes if using and garnish the mussels with the parsley garlic topping. Serve with crusty bread to mop up the juices.

Tip: For a different flavor profile, substitute 2 cups (500 ml) coconut milk, 2 tbsp (30 ml), minced ginger and 1 smashed stalk of lemongrass.