Mussels with ginger sauce

Raciones para 2

- ❏ 1 bag
Mussels
- ❏
Extra virgin olive oil
- ❏ 1
Leek
- ❏ 3
Garlic cloves
- ❏ 1 tablespoon
Grated fresh ginger
- ❏ 100 ml
Brandy
- ❏
Fresh parsley
- ❏ 200 ml
Cooking cream

1. Clean the mussels under running water.
2. In pan add 3-4 tablespoons olive oil. Once hot, saute the chopped leek and when transparent add chopped garlic, grated ginger and fry a few minutes.
3. Add the brandy and let it cook until alcohol evaporates. Add the mussels, cover the pan and wait. Once they are all opne, remove from pan and reserve.
4. Add chopped parsley, cream and let the sauce reduce. Finally add the mussels into the pan and mix with the sauce. Serve decorated with chopped parsley.
5. To peel ginger is best to use a spoon, scrape to remove the skin and then use a grater. If you do not use it all, you can keep it in the refrigerator.

Chef's Notes

https://cookinglovers.teka.com/en/receta/mejillones-en-salsa-de-jengibre/