

# 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 open, 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

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

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