



# MOULES MARINIERE

Step 1: whisk 1 egg and 3 yolks in a bowl with 1/2 tbsp of olive oil and a pinch of salt then pour 135g of 00 flour onto a work surface and create a large well in the centre. Then pour the eggs into the well and whisk with a fork, slowly incorporating flour as you go until it's very thick. Then start to use your hands to make it

come together into a ball and knead for 10 mins and until smooth. Then wrap in clingfilm and let rest for 15 mins.

Step 2: clean and de-beard 800g-1kg of mussels and put them into a hot saucepan on medium high heat with 500ml of dry white wine and put the lid on. Let them cook for 3 mins or until the shells open up. Then drain the liquid into a bowl for later and keep the mussels to cool.

Step 3: peel and finely dice the shallots and finely grate the garlic while the mussels cook.

Step 4: in a saucepan a knob of butter and a splash of olive oil, then sauté the shallots and garlic on medium heat until translucent. Not burnt. Not caramelised. Translucent.

Step 5: turn the heat to high and pour the white wine mussel fluid into the pot and let it reduce for around 15-20 mins or until 80% reduced.

Step 6: while the white wine reduces, using a pasta roller slowly roll the pasta dough out until it's around 3mm thick, making sure to dust with flour after every turn through the machine. Then trim the edges of the pasta sheet and cut into large squares like lasagna sheets and set to the side. 3 per portion.

Step 7: grab a handful of parsley, 3-4 sprigs of dill and 2 tbsp of capers and give them a rough chop.

Step 8: by now the white wine should be reduced so add 250ml of regular cream and lower the heat to medium/medium high and let reduce for 8-10 mins.



Step 9: while the cream reduces separate the mussels from their shells and discard the shells. Start a pot of boiling water.

Step 10: once the cream is reduced add the juice of 1 lemon, the parsley, the dill, the capers and the mussels and keep on low heat.

Step 11: add the pasta sheets Into a pot of salted boiling water for 1 minute. And then pull them out to serve.

Step 12: for serving place 2-3 spoonfuls of the cream and mussels mixture to the bottom of a bowl then place a pasta sheet on top and repeat 2 more times and top with more cream and mussels. Should be enough for 2 portions.

