

“The Mussel Pan has been a familiar face on the Menu, but our new Chef, Blanche Gall decided to add her own spin to this trusted recipe by using the newly-released 2013 Black Oystercatcher White Pearl to accommodate the lovely new fresh flavour that spring has to offer. “

## Mussels in White Pearl, Fennel & Cream Sauce

### Ingredients:

1kg of Mussels  
(We used local grown)  
1 Onion peeled and finely chopped  
1 Leek finely chopped  
1 Medium Fennel Bulb finely sliced  
3 Cloves of Garlic peeled and chopped  
Olive Oil to fry  
250ml Black Oystercatcher White Pearl 2013  
200ml Fish stock  
1 tablespoon fine Coriander Seeds  
1 Teaspoon Cumin  
500ml Cream

In a large pot over medium heat, sauté the onion, leek and fennel in a little olive oil until softened but without browning. Deglaze the pot with 150ml of the wine. Increase the heat to high and allow the liquid to reduce by half. This should take about 5 minutes. Add the fish stock and bring to the boil. Once boiling, reduce the heat to low and simmer for 20 minutes.

Clean the mussels by rinsing in a colander under a stream of cold water. Place the remaining 100ml of wine in a large pot and bring to the boil to burn off the alcohol. Add the mussels to the pot, cover with a lid and cook for 3-4 minutes over medium-high heat, giving the pot a shake from time to time. Drain off excess liquid and place the mussels in a large, warmed bowl to serve. To finish the broth, add the cream. Once the broth is heated through, pour over the mussels. Garnish with a good handful of fresh dill and serve with Parmesan toast.