

Mussels 1862

Ingredients

- 1 kg of South Australian black mussels
- 500mls of Coopers 1862
- 150ml cream
- 1 chilli, sliced thinly
- 1 leek thinly sliced
- 1 lemon, zested
- half a bunch of tarragon, leaves picked
- pinch of salt

Method

Heat a heavy bottom saucepan, with a fitting lid, on the highest flame possible for 15 minutes. Once the pan has been on the heat for 15 minutes, add the mussels to the pan and then the pilsner straight after, then put the lid straight on. Cook and shake every now and then for 1-2 minutes until the mussels pop open. Throw away any that do not open because they are dead. Remove the mussels from the pan and keep the cooking liquid. To the cooking liquid add the leeks and chilli and cook down a little, then add the cream, lemon zest and the tarragon, season to taste and pour back over the mussels.

Serve on a big bowl with plenty of beer, paper towels and crusty bread to soak up the juices at the end.



Coopers