



## Saffron Mussels

*Serves 4*

### INGREDIENTS

2 kg mussels  
30 ml butter  
125 ml finely chopped shallots  
250 ml dry white wine  
10ml parsley, finely chopped  
1 sachet **POTE Saffron Filaments**  
1 sachet **POTE Saffron Powder**

### METHOD

1. Scrub mussels under cool running water and remove any beards. Discard mussels that won't close when gently tapped.
2. Heat butter in a large wide saucepan over medium heat. Add shallots and sauté for 5 minutes.
3. Add wine and saffron. Boil gently, uncovered and stirring often, for 5 minutes.
4. Add mussels to pan, cover and boil gently, stirring occasionally until mussels open, about 5 to 6 minutes. Discard any mussels that have not opened.
5. Garnish with chopped parsley and serve with bread.