

SCHRAMSBERG

RECIPE

WARM MUSSELS WITH VEGETABLE CONFETTI

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PAIR WITH:

BLANC DE NOIRS

INGREDIENTS

SEASONED BREAD CRUMBS:

1 cup fresh coarse breadcrumbs
4 teaspoons olive oil
2 teaspoons chopped fresh thyme
2 teaspoons chopped fresh parsley
Salt and pepper to taste
Combine all ingredients and set aside.

MUSSELS:

40 mussels
1 finely diced shallot
1 finely chopped bay leaf
1 sprig of fresh thyme (1/2 teaspoon dried)
1 finely diced garlic clove
2 cups Schramsberg Blanc de Noirs Sparkling Wine
3/4 cup heavy cream
1 teaspoon curry powder
Pinch of cayenne



PREPERATION

- Combine shallot, bay leaf, thyme, garlic and Sparkling Wine in a large saucepan.
- Bring to a boil and simmer 5 minutes.
- Add mussels, cover pan and cook until mussels open.
- Remove to a bowl, discarding any unopened shells.
- Strain the remaining liquid into small saucepan and bring to a boil.
- Add curry powder and simmer until reduced to 6 Tablespoons.
- Add the cream and reduce for 5 minutes.
- Taste and adjust seasonings and add the prepared vegetables.
- Place one half of each mussel shell onto a sheet pan.
- Fill each shell with one mussel, some of the vegetable sauce mixture and top with the seasoned breadcrumbs.
- Can be refrigerated until ready to serve.
- Place in 425-degree oven until warmed and breadcrumbs are golden.
- Serve immediately.

Vegetable Confetti:

- Coarsely chop 1/2 cup each of the following vegetables: red and yellow peppers, zucchini, mushroom and leeks.
- Lightly coat small sauté pan with oil.
- Briefly sauté each of the vegetables until al dente.
- Combine vegetables and season with salt and pepper.