

NAMAQUA

WINES



SWEET ROSÉ STEAMED MUSSELS

This is a real sweet date-night go-to, it doesn't take long to prepare, and it tastes divine. The fact that mussels are proven aphrodisiacs is just a bonus.

INGREDIENTS

- 3 Tablespoons butter
- 1 Shallot finely chopped
- 2 Garlic cloves, finely crushed
- 1 Tablespoon thyme
- 1kg Mussels
- 1 ½ Cups Sweet Rosé
- ¼ Cup chicken stock
- Parsley

INSTRUCTIONS

Heat the butter in a large pan until it is melted.

Add the shallot, garlic, and thyme and cook for 1 minute. Pour in the rose and use a spoon to stir the bottom of the pan to release all of the flavours.

Add the stock and stir. Add the mussels and bring to a boil.

Cover and reduce heat to medium. Cook for 5 to 8 minutes until mussels are firm to the touch.

Remove and garnish with parsley, and serve immediately with crusty bread.