**Mussel Shell with cream sauce**

- 16 Pidy Mussel Shells
- 16 mussels, scrubbed clean under water
- 1/2 cup dry white wine
- 2 Tbsp butter
- 250 ml cream
- A small bunch of thyme
- 1/4 cup minced shallots
- 1 Tbsp minced garlic
- 1/4 cup minced parsley
- Salt & Pepper

1. Put the mussels in a bowl of salted water (1 Tbsp salt per quart of water) for 10-15 mn.
2. Put 1/2 cup of dry white wine in the bottom of a large pot.
3. Add the mussels to the pot and bring to a boil and then reduce the heat to low.
4. Melt the butter in a medium-sized saucepan.
5. Add the shallots and cook a couple minutes until translucent.
6. Add the garlic and cook a minute more.
7. Slowly add about a 1/2 cup of the filtered mussel cooking water and cream to the saucepan, stirring to create a smooth sauce.
8. Add the minced parsley to the sauce.
9. Season with salt and pepper.
10. Fill the Pidy Mussel Shells and decorate with a small twig of thyme.
Pidy presents the Mussel Shells:
a modern and elegant range of our ready to fill products.

- Quality recipe with real butter and free range eggs
- Crunchy texture
- Fine and modern design

Plain with butter
ref. 795.50

- Gold coloured with a strong butter taste

Parsley
ref. 795.51

- Chopped parsley and real butter

Black
ref. 795.59

- Made with a black mineral and real butter

RECIPE IDEAS

Mussel Shell with smoked salmon and broccoli mousse

- 16 Pidy Mussel Shells
- 150 gr smoked salmon
- Lumpfish eggs
- 1 broccoli
- 1 dl of cream
- 2 eggs
- 2 spoons of mustard
- Salt, pepper & nutmeg

1. Fill a cook pot with water. Add a tiny pinch of salt and bring the broccoli to the boil.
2. Cook for 4 to 5 minutes and then drain over the sink into a colander.
3. Mix the broccoli with the cream, eggs and mustard.
4. Season with salt, pepper and nutmeg.
5. Finish with a slice of smoked salmon and lumpfish eggs.

Mussel Shell with fruit salad

- 16 Pidy Mussel Shells
- ⅛ watermelon
- ½ mango
- ½ avocado
- ½ apple
- ½ lemon

1. Chop the different kind of fruits in small pieces.
2. Press the lemon and mix it with the fruit salad.
3. Divide the fruit salad over the 16 shells.