



## Wild Mussels | White Wine Cream | Wild Radish Leaves By Chef Paul Rogalski



Serves 4

This is a simple restaurant style dish that can easily be prepared over a bed of charcoal on a beach or in your kitchen at home. A fire-ready wok or a big pot with a lid are essential to help steam the mussels and cook them perfectly. The wild radish is added just at the very end to keep it green and keep the aromatic quality. If you want to serve this dish warm, serve it immediately. Mussels cool off very quickly, and they taste just as good at ambient temperature.

- 2 tablespoons butter
- 2 tablespoon fresh shallot, finely chopped
- 1 garlic clove, finely chopped
- 2 pounds wild mussels, debearded and cleaned
- 1 cup white wine
- 2 cups heavy cream
- 1 tomato, seeded and diced
- 2 cup radish greens, washed and cut in fine strips
- A pinch of salt
- A splash of pepper

Pre-heat your wok or pan over high heat, add butter, shallot and garlic. Toss in the mussels, add the wine then cream and bring to a rapid boil. Cover with a lid and cook until the mussel shells open, once this happens cook for a couple of minutes longer to ensure they are cooked fully. Don't overcook as they will become rubbery. Remove the lid and toss in the tomato and wild radish. Season to your personal taste with salt and pepper. Divide in 4 equal portions and serve. You'll need to get your fingers dirty to enjoy this dish to the fullest.