

**Claire bought her mum some Black Truffles in Oil for Christmas. A real treat and generally well beyond our self imposed budget. So they deserved a special recipe.**

**Ingredients:-**

Mussels
White Wine
½ a Tsp of Shrimp Paste
3 Shallots, finely diced
3 Cloves of Garlic, minced
2 Slices of Black Truffle, finely cut, plus some to garnish
Rice Vermicelli
Dried Wild Mushrooms. Steeped in cold water for 30 minutes
Butter / Margarine to fry
Bonito Fish flakes to garnish
Grated Italian Style Cheese
Bonito Flakes, Black Truffle and Fresh Parsley to garnish

**Method:-**

(1) Add enough White Wine in a large pan to cover the Mussels.
(2) Heat to a simmer, add the Mussels and cover with the lid.
(3) Simmer for 3 to 4 minutes.
(4) Remove from the heat and strain.
(5) Reserve the liquid.
(6) In a large frying pan melt the Butter and add the Shallots.

(7) Fry until softened and add the Garlic.
(8) Cook for a further 2 minutes.
(9) Add the Truffle Shavings stir in the Shrimp Paste.
(10) Add the reserved Wine and Mushrooms and allow to simmer.
(11) Cook the Rice Vermicelli according to the packet instructions and once done drain.
(12) Add the cooked Mussels to the pan and gently heat while stirring.
(13) Add the Vermicelli using tongs to combine until coated.
(14) Sprinkle with Grated Italian Style Cheese.
(15) Garnish with Bonito Flakes, Truffle flakes and Fresh Parsley.

**This was really a restaurant type gig. Superb. Thank you so much Claire xxxxx**

**The Dried Mushrooms were Pine Bolite I found in the autumn and dehydrated. They've been waiting for a special recipe.....**