



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.....