



Ingredients:

- 6 lbs. of fresh mussels
- 1 ½ cups dry white wine
- 3 large shallots (chopped)
- 12 oz. diced Prosciutto ham
- 2 tbsp. unsalted butter
- 3 tsp. fresh parsley (chopped)
- Salt & fresh ground black pepper

l'art de cuisiner

STARK & WHYTE

Mussel Pot... “Mussels & Prosciutto Ham”

Method

1. Rinse the mussels under cold running water, de-beard and keep cool.
2. In a Staub “Mussel Pot”, melt the butter over medium heat, add the chopped shallots and cook for 2 minutes.
3. Add the diced Prosciutto and cook for 2 additional minutes on medium heat.
4. Add the mussels and the white wine, cover immediately and bring to a boil.
5. Cook the mussels shaking the pot occasionally until the mussels begin to open. Season with salt and pepper to taste.
6. Sprinkle with chopped parsley and eat while hot directly from the “Mussel Pot”.



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