

Saffron Mussel Corn Chowder

Enjoy this fragrant belly warming chowder with fresh torn pieces of crusty French baguette.

Makes 6 servings



INGREDIENTS

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| 2 kg live mussels, scrubbed | 2 tbsp flour |
| 1 cup dry white wine | 1 cup cream |
| 2 tbsp butter | 2 cups corn |
| 1 cup sliced leek, white only | 2 cups peeled diced potato |
| 1 cup diced fennel bulb | Salt and pepper to taste |
| 1 clove garlic, minced | Onion sprouts for garnish |
| 1/4 tsp saffron | |

PREPARE

1. In a large pot over high heat, steam mussels with white wine until just opened. Strain mussels reserving liquid. Remove mussels from shells discarding any that have not opened. Save 6 mussels in shell for garnish. Set aside.
2. In same pot sauté leek, fennel, garlic and saffron in butter for 2 minutes over medium high heat until softened. Stir in flour, cooking for 1 minute.
3. Whisk in reserved cooking liquid and cream. Add corn and potatoes; reduce to simmer and cook until potatoes are fork tender.
4. Stir in mussels just before serving. Season with salt and pepper to taste and garnish each bowl with 1 mussel in shell and onion sprouts.