



GRAHAM BECK

MÉTHODE CAP CLASSIQUE



MUSSELS SERVED ON AN HERB PUREE WITH GARLIC MAYONNAISE

SERVES:

8 People

FOR THE MAYONNAISE:

3 yolks

10 ml (2 tsp) Dijon mustard

10 ml (2 tsp) crushed garlic

250 ml (1 cup) canola oil

30 ml (2 tbsp) lemon juice

FOR THE HERB PUREE:

50 g mixed herbs (parsley and dill)

50 g baby spinach

2,5 ml (½ tsp) crushed garlic

2,5 ml (½ tsp) chopped chilli

2,5 ml (½ tsp) honey

30 ml (2 tbsp) capers

8 baby cucumbers

60 ml (¼ cup) Graham Beck Brut

125 ml (½ cup) olive oil

Salt and pepper, to taste

FOR THE MUSSELS:

15 ml (1 tbsp) olive oil

1 onion, finely chopped

2 cloves garlic, finely chopped

80 ml (1/3 cup) Graham Beck Brut

1 kg mussels, cleaned and debearded

TO SERVE:

50 g black caviar

Dill



METHOD:

01 - For the mayonnaise, place the yolks, garlic and mustard in the bowl of a blender and process until light and creamy. While the motor is running and in a slow steady stream, gradually add the oil until the sauce is thick and pale. Season to taste with lemon juice and salt.

02 - For the herb puree, place all the ingredients in the bowl of a blender and process until smooth. Season to taste with salt and pepper.

03 - For the mussels, heat the oil and onions over medium heat in a large saucepan with a lid. Fry until golden, add garlic and fry for a further 1-2 minutes. Turn the heat to high, add the Graham Beck Brut and bring to the boil. Add the mussels and cook, covered for 5 minutes or until mussels open. Use a slotted spoon to transfer the mussels to a dish. Discard any unopened mussels.

04 - Carefully remove the flesh from the shell. Ladle 1 tbsp of herb puree into the bottom shell, place a mussel on top. Dollop a spoonful of mayonnaise on top and garnish with a quarter teaspoon of caviar or roe. Serve with dill fronds.

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Drink responsibly. Not for sale to persons under the age of 18