

Browned mussels cassolette with Pont-l'Evêque

✓ EASY | ⌚ 30 MIN PREPARATION TIME | ⌚ 30 MIN DE CUISSON



INGREDIENTS FOR 4

- 1.6kg of mussels
- 100g mushrooms (cremini)
- 1 garlic
- 80g of thin sliced Pont l'Evêque
- Fresh parsley
- Breadcrumbs
- Olive oil
- For the sauce : 70g Pont l'Evêque, 15g butter, 15g flour, 20cl milk, Salt and pepper

PREPARATION

1. Clean and wash the mussels, cook them in a bit of water in a pan until they are open. Take the shells out. Keep the cooking juice and filter it.
2. Prepare the sauce 'bechamel' : Melt the butter, add the flour by whisking then add the milk. Cook 1 minute, at the end add the Pont l'Evêque without the skin. If needed add some of the mussels cooking juice. Season at the end.
3. Chop the root free garlic, mushrooms and parsley and sautee the mix in a pan with some butter.
4. Once cooked, divide into 4 small 'cassolettes'. Put the mussels, the sauce some small pieces of Pont l'Evêque and on top the breadcrumbs.
5. Put the mussels in the oven at 200°C to brown.
6. Serve as a starter or an appetizer.

