



## CAFE THOMPSON RECIPE

# MUSSELS WITH TOMATOES AND GARLIC IN A CILANTRO-SAFFRON CREAM

If you are a mussels fan you will love this dish; it's also a great dish to impress your guests. Looks and tastes complicated, but it really isn't. Mussels are delicate and the sauce should be, too, so as to complement them with a delicate sauce as well.

**SERVES 6**

### INGREDIENTS

- 2 1/4 cups cream, whipping, heavy
- 75 milligrams spice, saffron
- 3 pounds mussels, PEI, in shell, fresh
- 1 cup white wine
- 1 cup garlic cloves, peeled, fresh, minced
- 2 cups tomatoes, diced
- 3/4 cup cilantro, fresh

### DIRECTIONS

Combine the cream and saffron in a pan and reduce until thick.

Place the mussels, white wine and garlic in another pan with a lid and cook until the mussels are open.

Add the tomatoes to the saffron cream and combine the mussels. Finish with the cilantro and serve hot.

#### Side dish

Grilled Baguette

