

## **warm potato and mussel salad**

*A frothy saffron sauce coats this lovely salad of warm potatoes and mussels. Put out plenty of crusty bread to mop up the sauce.*

2 kilo (4 pounds) mussels  
1 kilo (2 pounds) red-skinned potatoes  
Juice of 1 lemon  
2 tablespoons extra virgin olive oil  
Freshly ground pepper  
Pinch of genuine saffron powder  
1 tablespoon butter, cut into cubes  
1 tablespoon chervil or parsley, finely chopped

**cook** mussels according to method shown below (page 71 in book).

**strain** juices through a fine strainer or wet muslin cloth, and reserve.

**cook** potatoes in boiling, salted water until cooked but still firm.

**drain**, and slice into 1 cm (½ in) slices.

**coat** potato in olive oil, lemon juice and pepper, and arrange with mussels on serving plates.

**heat** reserved mussel juices and saffron in a small pan, and whisk in butter until sauce is frothy.

**pour** over salad and scatter with herbs.

SERVES SIX

### **Mussels**

Soak mussels in cold water for 2 or 3 hours, changing water 3 times. Throw out any with broken shells, any which float, or any which do not close. Scrub clean under cold running water and yank the little beards from the shells.

Heat 2 tablespoons olive oil in a pan, and fry 2 garlic cloves until they colour.

Add 1 cup of white wine, 6 black peppercorns, 4 parsley stalks and 1 kilo (2 pounds) mussels, cover and turn up the heat.

Shake the pan with all your might after a minute or two of cooking, and remove any mussels that have opened.

Cover and return to the heat for another minute, then shake and check for more opened mussels. Repeat process, discarding any mussels that don't open at all.

Drain the cooking juices through a fine strainer or muslin cloth, and reserve.

From: *New Food: From the New Basics to the New Classics* by Jill Dupleix. Published by William Heinemann Australia, 1994.