



Blue mussels

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

1½ kg blue mussels

1 onion

100 g parsley

200 ml white wine

Clean the mussels well and remove any beards. Peel and finely chop the onion. Wash and finely chop the parsley.

(For)varm ovnrømmet til 150°C i Varmluft med damp

Put the mussels, together with the wine and chopped onion, on a baking tray. Put the baking tray into the preheated cooking space. Cook.

Sæt retten ind

Arrange the cooked mussels in a dish and garnish with the chopped parsley.

Tilbehør

Baking tray

Yderligere oplysninger

Oprettet den

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