

# Rosette of mussels with chives

CUISIMAGES

Ref :  
1001

Type :  
Cold  
Starter

Preparation :  
30 min  
Rest :

Cooking :  
15 min

Cost :  
  

Difficulty :  


Origin :  




## For 1 person

- 2 dozen mussels
- 1 bouquet of minced chives
- 20 grams of butter
- 1 teaspoon of mayonnaise



Clean the mussels.  
(Throw away any mussels which are already open.)



In a saucepan, melt butter over a low heat.  
Salt and pepper.



Add the mussels and cover.  
Cook over a low heat for 10 to 15 min.  
Drain the mussels and put the juice aside for later.  
Let the mussels sit until they get cold.



Open the mussels and remove the upper shell.  
Arrange mussels in the shape of a rosette on a plate.



Prepare the sauce :  
Mix a teaspoon of mayonnaise with the mussel's cold  
juice. Add the minced chive.



Pour sauce on the mussels.  
Keep refrigerated until ready to be served.



## Recommandation

### Variante

### Wine

Bourgogne Aligoté