



Steamed Mussels

Ingredients

Mussels (2 bags-rinsed and set in cold water)	Wine (1 full glass)
Olive oil	Garlic (2 cloves)
Thyme, rosemary, parsley	Onion (1/2 an onion)
Ground black pepper (a couple cranks)	Butter (4 tbsp)
	Ciabatta bread

How to Prepare

Coat the bottom of the pan with olive oil. Add garlic, onion, rosemary, thyme and wine in the pan and cook everything down. Add butter and let it melt, add parsley, a couple turns of pepper, add in wine and mussels and cover. Set for 10 minutes. While mussels are cooking, toast Ciabatta bread with olive oil, and rub with garlic, set it aside. Strain the mussels and set them in a bowl. In a separate bowl, pour in some of the left over sauce and serve with Ciabatta bread. Enjoy!

THE LEANING TOWER OF PISA
Bon Appétit!