



# Mussels with Speck & Cider

*Plump and juicy mussels cooked with smokey bacon, sweet yet dry cider and a bit of cream – Moules Bretonne is an explosion of flavour that's impossible to resist. No surprise it's one of my favourite recipes.*  
Serves 2 - 4

## INGREDIENTS

- 50 ml olive oil
- 250 g piece speck
- 3 shallots
- 3 cloves garlic
- 5 sprigs fresh thyme
- 1 bay leaf
- 2 kg black mussels
- 300 ml dry cider
- 200 ml pure cream
- handful flat parsley
- cracked black pepper
- crusty bread, to serve



### top tip

Use thick slices of French bread to soak up all that lovely sauce.

## METHOD

1. Remove rind from speck and cut meat into 1 cm lardons. Slice shallots and garlic, chop parsley. Clean and de-beard mussels.
2. Warm the oil in a large heavy-based pan over medium heat. Add speck and cook for a minute or two until edges start to caramelise. Add shallot and cook another two minutes until fragrant. Add garlic, thyme and bay leaf and stir to combine.
3. Increase heat to high, add mussels to pan and stir. Add the cider, cover and cook three minutes until mussels have just opened.
4. Give the pan a shake, pour in the cream and mix gently. Add the parsley, season with pepper and stir once more. Cover for a minute more to bring back to the boil before serving with crusty French bread.



### watch the video

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