

# Mussel Pot, White Wine, Shallots, Bay Leaf, Garlic Bread

Description:

Serving Size: 50 Servings

Categories: Seafood Entrée

<b>Cost Per Serving</b>
\$ 2.07

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	8/13/2012	CR
Revised:	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
25.000	kg	Mussels in shells	washed, beards removed	20-100000732
0.500	kg	Shallots	sliced	20-100000864
0.020	kg	Bay leaves (20)		20-100001270
1.800	kg	Carrot, bias cut		20-100000811
1.800	kg	Turnip, turned		20-100000856
1.800	kg	Celery pieces		20-100000813
0.750	kg	Garlic cloves (150)		20-100000869
		<b>Mussel pot:</b>		
3.500	lt	Lobster consommé	see recipe	50-100000085
1.000	lt	Fish stock	see recipe	50-100000013
1.500	lt	Chicken consommé	see recipe	50-100000086
1.500	ea	Beer (Amber)		
150.000	sv	Baguette croutons	see recipe	
0.100	kg	Chive batons	for garnish	20-100000882

## Method of Preparation:

- Place the mussels in a pot/kettle with the bay leaves, carrots, turnips, celery and garlic
- Add the lobster consommé, fish stock, chicken consommé and beer
- Bring to a boil rapidly and cover. Steam the mussels open
- Remove to the serving dish as per the picture
- Garnish with chive batons and garlic bread croutons