

Mussel escabeche with Délice d'Argental

Informations

People : 4



Ingredients

- 150 g Délice d'Argental
- 4 generous slices of dark rye bread
- 160 g shelled mussels
- 1 onion
- ½ bunch coriander
- 2 ripe tomatoes
- 3 cl dry white wine
- 2 cl olive oil
- Fine salt, freshly ground

Preparation steps



1. Peel and finely chop the onion. Soften the onion in the olive oil in a saucepan over a medium heat. Add the shelled mussels. Deglaze with the white wine and add half of the chopped, deseeded tomatoes. Leave to simmer and adjust the seasoning as required.
2. Remove from the heat, add the chopped coriander and set aside in a cool place.
3. Dice the cheese evenly.
4. Place the slices of bread on a serving dish. Top each slice with the mussels, the diced cheese and garnish with the remaining chopped raw tomatoes and coriander leaves.
5. Serve at room temperature.

? **Tip:** You could add a few grilled vegetables to this recipe and serve the bread and its topping hot or cold.