Mussels with Délice à la truffe blanche d'Alba



Informations

People : **4**

Ingredients

- 1 Petit Délice de la Madeleine à la Truffe blanche d’Alba
- 800 g cooked mussels
- 2 Tbsp. fresh turmeric
- 1 onion
- 2 stalks lemongrass
- 400 g rice
- 2 carrots
- ½ celery
- 500 ml Riesling
- 4 Tbsp. cream
- 1 lemon
- 2 aubergines
- 2 courgettes
- 2 sweet red peppers
- Salt/pepper
- Butter for the pan

Preparation steps

1. Peel and finely chop the turmeric and the onion, then lightly sauté in butter and add the rice.
2. Cut the lemongrass in half lengthwise and add to the rice.
3. Douse with 200 ml white wine and reduce.
4. Add water or vegetable broth, and season and cook the rice until done.
5. Finely chop the celery and the carrots then sauté with the mussels in butter. Douse with white wine and simmer briefly. Add the cream and simmer for about 15 minutes.
6. Finally, stir the Délice à la Truffe blanche d’Alba into the sauce until the sauce acquires a firmer consistency.
7. Cut the vegetables as you like and cook evenly in oil on all sides, seasoning with salt and pepper to taste. Serve together.