

Maine Mussel Gratin

The Shopping List

- 1 medium leek
- 1 medium fennel bulb
- 1 stalk of celery
- 1 clove garlic
- 1 lemon
- 1 stick of butter
- 1 pint of cream
- 2 lb. bag of mussels
- 1 bottle or carton White wine (Chablis, Sav Blanc or Chardonnay)
- 1 small bag or box panko
- Thyme
- Salt

The Equipment List

- Chef knife
- Heat proof spatula or wooden spoon x2
- Microplane or grater
- Spoons for tasting
- Cutting board
- 2 bowls
- 1 12-14in sauté pan
- 1 sauce pot with lid (5-6Qt)
- 1 colander/strainer (that fits in or over bowl/pot)
- 1 liquid measuring cup
- Dry towels

The Recipe

(from Chef Rob Dumas CEC)

Ingredients for Mussel Gratin:

- Butter- 3 tablespoons + 1 Tablespoon for steaming
- 1 medium leek- whites finely sliced, (pale green portion reserved): $\frac{1}{2}$ - $\frac{3}{4}$ cup
- 1/2 medium fennel bulb- cored and finely sliced, (reserve fronds and trim): $\frac{1}{2}$ - $\frac{3}{4}$ cup
- 1 large celery rib- finely sliced (reserve trim): $\frac{1}{4}$ - $\frac{1}{2}$ cup
- 1 clove garlic- Finely sliced: 1 tablespoon
- Salt- $\frac{1}{4}$ teaspoon and to taste
- White Wine- Chablis, Sav Blanc, or
- Chardonnay: 2-3 tablespoons + $\frac{1}{4}$ cup for steaming
- Heavy Cream- 1 cup
- Mussels- 2lb bag, steamed and shelled
- Reserved Mussel liquor/broth- As needed

Directions for Steaming Mussels:

1. Wash and de-Biss the mussels. Discard any broken or dead mussels.
2. In a medium pot or steep sided pan, heat butter over medium high heat and add reserved

leek greens, fennel trim and celery trim.

3. Cook until tender and lightly caramelized.
4. Add wine and mussels, cover and steam for 4 minutes.
5. Transfer Mussel mixture to a strainer/colander over a medium bowl and allow to cool.
6. Once cool, remove mussels from shells and transfer liquid to a tall narrow vessel.
7. Reserve mussels and discard shells.

Directions for Mussel Gratin:

1. Heat a 12-14in sauté pan over medium heat.
2. Add butter, leeks, fennel, and celery.
3. Cook until softened. Reduce heat if browning.
4. Add garlic and cook for 30 seconds.
5. Add wine and cook until reduced.
6. Add cream, bring to a simmer, and reduce until thickened.
7. Add the reserved mussels and reheat gently. Adjust seasoning with salt and consistency with reserved mussel broth. Be cautious not to add sediment from bottom of broth.
8. Serve from the pan or transfer to warmed serving dishes. Top generously with brown butter breadcrumbs, recipe below. Serve with crusty bread, for wiping up the sauce, and a simple salad.

Ingredients for Brown Butter Breadcrumbs:

- Butter, unsalted- 3 tablespoons
- Panko Breadcrumbs- heaping ¼ cup
- Thyme, stripped from stem and chopped- 1 teaspoon
- Fennel Fronds, stripped from stem and chopped- 1 teaspoon
- ½ Lemon- zested: 1 teaspoon zest
- Salt to taste
- Firm salty cheese- (parmesan or local option) grated: 2 tablespoons

Directions for Brown Butter Breadcrumbs:

1. Heat a sauté pan over medium low heat.
2. Add butter and cook until it stops foaming.
3. Add panko and cook until lightly browned. Stir frequently.
4. Add thyme and cook while stirring for 15 seconds.
5. Remove from heat and add lemon zest, fennel, and salt to taste.
6. If adding cheese, allow it to cool before adding.