



Mussel & Saffron Broth

Ingredients

150g Shallots
1 clove of garlic
300g Potato
300g White of leek
2 Level tsp of saffron
1 level tsp of tomato puree
10 Tarragon leaves
1L Mussel Stock
1L fish stock
200ml White wine, reduced by ½
500ml Whipping cream
10 sprigs of thyme

Method

Sweat the shallots with the garlic for 2 mins

Add the leek & the thyme, cook for 2mins

Add the saffron, cook for 1 min

Add the stocks, wine, tarragon & potato

Cook out for 10 mins until the potato is cooked.

Add the cream & boil for 2mins.

Liquidise the soup, pass and correct the seasoning.

Garnish with diced potato, leek and mussel flesh, chopped chives and tarragon