

Main Course

Jacobs Mussels in Lime-Prosecco Cream Sauce

Ingredients for 2 servings:

- 2 Shallots
- 1 Clove of garlic
- 2 Tbsp. Butter
- 125 ml Prosecco
- 150 ml Cream
- 125 g Red band noodles
- Salt
- 1/2 untreated lime
- Pepper
- 50 g Arugula
- 1 Tbsp. Clarified butter
- 250 g Jacobs mussel flesh
- Coarsely ground pink pepper
- 1 Tbsp. red caviar
- Pepper

Peel shallots and garlic clove, finely dice shallots and press garlic clove. Heat butter, sauté shallots in the butter until glassy and add the garlic. Deglaze with Prosecco and cook until somewhat reduced. Add cream and simmer about 10 minutes. Cook noodles in boiling water until done. Peel a bit of zest from the lime. Press out the lime. Strain sauce through a sieve, place into a pot and season with lime juice, salt and pepper. Trim, wash and spin-dry the arugula and tear into small pieces. Heat clarified butter and sauté mussels on all sides, then add to the sauce and cook for about 3 minutes. Arrange noodles on plates with Jacobs mussels and sauce. Garnish with pink pepper, caviar and arugula and serve with lime slices (optional).

Prep time: About 10 minutes

Cooking time: About 20 minutes

Tip: Fresh shrimp can be substituted for the Jacobs mussels.

Per serving:

Joule/Calories: 3654/870

Protein: 26,6 g

Fat: 57 g

Carbohydrates: 55 g