

Steamed mussels with herbs



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BOSCH



SEAFOODFRIDAY

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Ingredients:

1 kg (2 lbs) fresh mussels

1 packet mussel seasoning herbs

100 ml water

Workflow:

1. Preheat your Bosch oven to 100°C with the Steam Function Plus setting.
2. In a large skillet, dissolve the packet of mussel seasoning herbs in 100 ml of water. Stir to mix the herbs and water together.
3. Open the package of mussels and rinse them under cold running water, discarding any mussels that are cracked, open or, broken.
4. Add the rinsed mussels to the skillet with the herb-water mixture. Stir to coat the mussels evenly.
5. Place the skillet with the mussels into the preheated Bosch oven and use steam+ 100°C to steam for 10 minutes.
6. After taking the skillet out, give the mussels a quick stir so they are all coated with the herb mixture
7. Serve the steamed mussels immediately, discarding any that did not open. Enjoy with crusty bread.

Setting procedure:

Steam+ 100°C
Cooking time : 10 mins

Steam+

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