

Spanish Saffron Mussels

Ingredients

1/2 cup dry sherry a pinch of saffron
1/2 teaspoon crushed red pepper
1 tablespoon olive oil (I like Spanish olive oil)
1 teaspoon garlic (minced)
1 shallot (finely chopped)
2 ounces Spanish chorizo 1/4" dice* 4 cups seafood broth/stock*
1 teaspoon smoked paprika (hot or mild)
1 bay leaf
2 1/2 to 3 pounds fresh mussels (see notes) parsley to garnish

Method

Step 1

Warm the sherry (30 seconds in the microwave works), and add the pinch of saffron.

Step 2

To a deep pot with a lid over medium-high heat, add a drizzle of olive oil, the garlic, shallot, and crushed red pepper.

Step 3

When the shallot and garlic are fragrant (not browned), add the diced chorizo. Saute until the chorizo begins to give up some color, and shallot is transparent - about 5 minutes total.

Step 4

Add the broth/stock, saffron infused sherry, smoked paprika, and bay leaf. Lower heat and simmer while you prepare the baguette.

Step 5

Just prior to serving, add the mussels to the pot, cover, and cook 2 to 3 minutes (until the mussels are open). Ladle the broth over the mussels to let the shells catch a bit of the goodness, then ladle into shallow bowls.

Step 6

Garnish with chopped parsley and toasted baguette.

THE
COOKERY

by The Secret Jozi Chef

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