



## WARM POTATO AND MUSSEL SALAD

- 1 pound new potatoes ("Red Rose")*
- 1½ quarts water*
- 1 tablespoon salt*
- 1½ pounds small fresh mussels in the shell*
- 1 shallot, 1½ ounces, finely minced*
- 2 bay leaves*
- ½ cup Muscadet*
- ½ cup heavy cream*
- 1 tablespoon chopped fresh Italian parsley*

Combine the potatoes, water, and salt in a saucepan. Bring to the boil, reduce to a simmer, cover, and cook for 30 minutes or until soft in the center to the point of a knife.

While the potatoes are cooking, scrub the mussels. Place the shallots, wine, and bay leaves in a skillet. Add the mussels to the skillet and turn the heat on high. When the wine begins to boil, cover the pan and steam the mussels for about 5 minutes, shaking the pan from side to side every so often. When all the mussels are open, remove the pan from the heat and pour the mussels and their juice into a colander fitted with a bowl underneath. Discard the bay leaves. Pour the mussel juice through a fine sieve or through a sieve lined with cheesecloth to catch any grit or sand. Return the juice to the pan in which the mussels cooked. Place the mussel juice on medium heat; when it begins to simmer add the cream, raise the heat, and reduce by half. You should have about  $\frac{2}{3}$  cup. Set aside.

Pour off the water from the potatoes and allow them to cool for 10 minutes. Meanwhile, remove the mussels carefully from the shells so that they remain intact and pull away the "beard" clinging to the center of the mussel. Peel the potatoes while still warm and slice them directly into a bowl. Pour about one half of the mussel cream over the potatoes and half of the parsley. Toss well with a spatula, taking care not to break up the potatoes. Arrange the potatoes on a platter, lay the mussels on top and nap them with the remaining sauce. Sprinkle the remaining parsley over the top and serve.

*For six persons*

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