



Mussels with Curry Cream Sauce

2 tblsp	unsalted butter
1 ½ tblsp	curry powder
1	medium onion, chopped
3	cloves garlic, smashed
	salt & pepper to taste
1 ½ cups	dry white wine
4 pounds	mussels, scrubbed and DE bearded
20g	HACO Cream Soup Base
½ pcs	lemon juice, plus wedges for serving
	Toasted baguette slices, for serving (optional)

For the Mussels

- Heat the butter in a large Dutch oven or pot over medium-high heat. Add in curry powder and cook, stirring, 30 seconds. Add in onion, garlic, ½ teaspoon salt, and pepper to taste; cook until the vegetables are translucent, 4 to 5 minutes. Add the wine and ¼ cup water and bring to a boil over high heat. Stir in the mussels; cover and cook, shaking the pot occasionally, until the mussels open, 3 to 5 minutes.

For the Sauce

- Add in **HACO Cream Soup Base** to the pot with the cooking liquid and vegetables; bring to a boil and cook until reduced by half, 5 to 8 minutes. Stir in the cognac and lemon juice.

To Serve

- Transfer the open mussels to a bowl using a slotted spoon (Discard any that does not open). Cover the bowl and set aside. Return the mussels to the pot and stir to coat with the sauce. Serve with the lemon wedges and toasted baguette slices.