



Creamy Mussels with Lime & Dill Dressing

Ingredients

- 500g Mussel Meat
- 12 Fresh Mussels
- 3 Spring onions, chopped
- 30ml [Wild Appetite Roasted Garlic Bread Dipper \(Olive Oil\)](#)
- 5 Fresh Garlic cloves, crushed
- 1 Bay Leaf
- 150ml Dry White Wine
- 250ml Fresh Cream
- 50ml Parsley, chopped
- 50ml [Wild Appetite Lime & Dill Dressing](#)
- Salt & freshly ground Black Pepper



Method

In a large saucepan, sauté the spring onions and garlic in the [Wild Appetite Roasted Garlic Bread Dipper \(Olive Oil\)](#).

Add the white wine, bay leaf, mussel meat and the [Wild Appetite Lime & Dill Dressing](#) and allow to simmer for 10 – 15 minutes.

In the meantime, scrub and clean the fresh mussels and steam them in a little stock or wine just until the shells open. Remove the beards and add to the soup along with the fresh cream.

Season with salt and lots of freshly ground black pepper.

Serve with piping hot, crispy Artisan bread and lemon or lime wedges.