

# Domaine Poupat & Fils

## Mussels with goat cheese sauce



Blanc Rivotte 2019

🕒 15 min  
🕒 20 min  
for 4 people

### Ingrédients :

- . 40 cl heavy cream
- . 1 bouquet garni
- . 1 clove of garlic
- . 1 onion
- . 2.5kg of mussels
- . 400g fresh goat cheese
- . salted butter

### Preparation :

- . After carefully washing the mussels, sauté in the butter, garlic and onion to brown them.
- . Add the mussels, the bouquet garni and cook until the mussels open, stirring occasionally.
- . Meanwhile in a bowl, mix the fresh cream and the goat cheese until you obtain a thick cream.
- . Pour over the mussels, let melt for 5 to 10 minutes.



RIVOTTE

45250 BRIARE LE CANAL 02 38 31 39 76

E. mail: [domainepoupat@hotmail.fr](mailto:domainepoupat@hotmail.fr) - [www.domaine-poupat.fr](http://www.domaine-poupat.fr) - 