

Recipe of the month



My favourite food is pasta and I'm always on the lookout for interesting recipes which are easy to make. Now that mussels come ready cleaned and prepared, it makes this recipe quite simple; just make sure you discard the ones that don't close when you give them a tap! The fresh from the sea flavour of the mussels combines surprisingly well with the nutty pesto.

Sarah

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Linguine with Mussels and Walnut Pesto



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Ingredients

- 900g mussels, cleaned and prepared
- 175g linguine
- 1 tbsp. olive oil
- 1 shallot, chopped
- 1 clove garlic, chopped
- 175ml. white wine
- Salt and black pepper

For the pesto:

- 10g chopped walnuts
- 25g flat leaf parsley
- 2 tbsp. olive oil
- 1 clove garlic
- Salt and pepper

Serves 2

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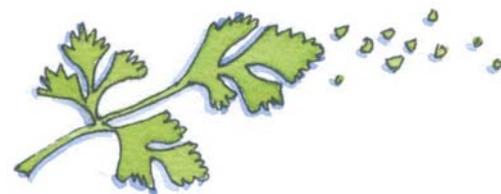
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Linguine with Mussels and Walnut Pesto

How to prepare

1. Heat a tablespoon of olive oil in a large pan and sauté the walnuts for 1-2 mins. Place the walnuts into a blender then add the parsley and garlic, the remaining tablespoon of oil and seasoning, then blend.
2. Heat the olive oil in the same pan, add the shallot and chopped garlic and cook until soft. Tip in the mussels and add the wine and seasoning. Put on a close-fitting lid and cook the mussels for about 5 mins. Discard any that remain closed.
3. Put the pasta into a pan of boiling water.
4. When the mussels are cooked, remove from heat. Strain well and transfer to a warm bowl using a slotted spoon. Keep 8 mussels aside in their shells for a garnish. Remove the rest from their shells and keep covered with foil in a low oven. Then place a sieve lined with muslin over a bowl and strain the mussel liquor through it.
5. Pour the strained mussel liquor back into the original saucepan and fast-boil to reduce it by about one third. Turn the heat down and stir in the pesto.
6. Add the shelled mussels to the pesto sauce and remove from the heat. As soon as the pasta is cooked, strain it in a colander, spoon the mussels and pesto over each portion, add the mussels in their shells and scatter with some parsley. Serve immediately with some well chilled white wine.



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