

Saffron Mussels with Risoni

Ingredients

Serves 2

Olive oil
1 onion, finely chopped
1 stick of celery, finely chopped
2 cloves of garlic, finely chopped
200ml white wine
500ml fish or vegetable or stock
2 pinches saffron
350g tomatoe, diced
250g risoni
750g Whole Mussel
75g crème fraîche
1 tbsp Dill, chopped



Method

Heat 1 tbsp oil in a large, shallow pan with a lid. Add the onion, celery and garlic, and gently soften for about 10 minutes. Stir in the wine, bring to the boil and bubble for 1 minute, then add the stock and saffron. Bring everything to the boil, stirring, then add in the tomatoes and orzo and simmer for another 5 minutes until the orzo is about two-thirds cooked.

Tip in the mussels, cover, and cook gently for 5 minutes, shaking the pan occasionally until the mussels have opened. Stir in the crème fraîche and most of the dill with some seasoning – the mussels will add some saltiness themselves. Serve scattered with the remaining dill.