

## POTATO CRUSTED MUSSEL CHOWDER BRULEE



**Serving:** 4

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- Onions

- Garlic
- Carrots
- Leeks
- Celery
- Butter
- Olive Oil
- Fish stock
- 50 ml Dry white wine
- 200 ml Cream
- Fresh Mussels
- Potato Flour
- Lemon Juice
- Dill

## INSTRUCTIONS

Finely dice onions, garlic, carrots, leeks and celery.

Fry with a knob of butter and a splash of olive oil until soft.

Add enough fish stock and 50 ml dry white wine to cover the vegetables and reduce over a low heat until a third of the liquid is left.

Add 200ml cream, fresh mussels and clams and thicken with some potato flour if necessary.

Add a dash of lemon juice and some chopped dill and season to taste.

## FOR THE TOPPING:

Grate potatoes and press down into a round cutter the same size as a brulee dish.

Season with salt and pepper and bake at 180°C until crisp.

Place the chowder in a brulee dish and top with the grate.d potato disc.

Top the disc with lime zest rubbed in castor sugar and brulee with a chef's torch.