

Mussel escabeche with Délice d'Argental



Informations

People: 4

Ingredients

- 150 g Délice d'Argental
- 4 generous slices of dark rye bread
 160 g shelled mussels
- 1 onion
- ½ bunch coriander
- 2 ripe tomatoes
- 3 cl dry white wine
- 2 cl olive oil
- Fine salt, freshly ground

Preparation steps



- 1. Peel and finely chop the onion. Soften the onion in the olive oil in a saucepan over a medium heat. Add the shelled mussels. Deglaze with the white wine and add half of the chopped, deseeded tomatoes. Leave to simmer and adjust the seasoning as required.
- 2. Remove from the heat, add the chopped coriander and set aside in a cool place.
- 3. Dice the cheese evenly.
- 4. Place the slices of bread on a serving dish. Top each slice with the mussels, the diced cheese and garnish with the remaining chopped raw tomatoes and coriander leaves.
- 5. Serve at room temperature.

? Tip: You could add a few grilled vegetables to this recipe and serve the bread and its topping hot or cold.