



Creamy Mussel Soup with Saffron

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 12 Servings**

- 5 # PEI Mussels
- 2 c. White Wine
- 2 oz. Butter
- 2 ea. Leeks (White and Tender Green), well rinsed and minced
- 2 ea. Celery Rib, minced
- 5 C. Clam Juice
- 2 tsp. Thyme leaves, dried
- 2 ea. Bay leaf
- 24 ea. Whole Black Peppercorn
- 24 ea. Parsley stems
- 2 tsp. Saffron threads
- 2 Tlb. Corn Starch
- 2 c. Heavy Cream
- 1/2 tsp. Salt
- 1/2 tsp. Black Pepper, café

Preparation Instructions:

1. In a nonreactive soup pot, combine mussels and wine. Bring to a boil over medium-high heat, cover, and cook until mussels have opened, 5 to 7 minutes. Remove mussels from shells and reserve. Discard any mussels that don't open. Strain cooking liquid through a fine sieve into a large bowl.
2. In same soup pot, melt butter over medium heat. Add leek and celery and cook, stirring occasionally, until softened, about 5 minutes. Add clam stock, bay leaf, thyme, peppercorns, parsley, saffron, cooked mussels, and reserved mussel liquid. Bring to a boil, reduce heat to low, and simmer for 20 minutes. Remove and discard bay leaf.
3. In a food processor, puree soup in batches until smooth and return to soup pot. Bring to a boil. In a small bowl combine corn starch with heavy cream and stir into soup. Add salt and pepper and simmer, stirring constantly, until slightly thickened, about 2 to 3 minutes.
4. Strain soup through sieve into large saucepan and simmer over medium heat until heated through, 3 to 5 minutes.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
PEI Mussels	Pier Port	095019	5 #	\$12.32
White Wine	Regina	305400	2 c.	\$1.12
Butter	Sommermaid	000100	2 oz.	\$0.24
Leeks	Fresh	097330	2 ea.	\$1.13
Celery	Markon	097135	2 ea.	\$0.15
Clam Juice	Deep Harvest	265287	5 c.	\$1.20
Thyme leaves, dried	Culinary Secrets	345919	2 tsp.	\$0.14
Bay leaf	Culinary Secrets	345115	2 ea.	\$0.02
Whole Black Peppercorn	Culinary Secrets	345617	24 ea.	\$0.05
Parsley	Fresh	097531	24 ea.	\$0.44
Saffron threads	Ambiance	345106	2 tsp.	\$6.24
Corn Starch	Argo	389741	2 Tlb.	\$0.05
Heavy Cream	Crowley	015500	2 c.	\$1.28
Salt	Cargill	340620	1/2 tsp.	\$0.03
Black Pepper, café	Culinary Secrets	345631	1/2 tsp.	\$0.05

Recipe Cost	\$24.46
Portion Cost	\$2.03

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$2.03	\$1.92	51.39%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$2.03	\$2.92	41.01%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$2.03	\$3.92	34.12%

