

STEAMED MUSSELS “VINA ROBLES STYLE”

Serves: 4 people (Appetizer)
Prep Time: 15 min

Ingredients

**Ingredients in bold italics are available for purchase at Vina Robles*

3 tbsp **Carriage Vineyard Olive oil**
1 small Red onion, diced
7 oz Pineapple, cut into small cubes
3 lbs Black Mussels, cleaned, well rinsed
1 cup **Vina Robles 2009 White⁴**
1 cup Heavy whipping cream
¼ tsp Sea salt, cracked black pepper
1 cup Cherry tomatoes, halved
½ bunch Cilantro, roughly chopped



Directions

1. Open a bottle of **Vina Robles 2009 White⁴**, and pour yourself a glass!
2. Heat the olive oil in a large, deep frying pan. Add the onions and the pineapple, and sauté on high heat for approx. 2 minutes.
3. Add the mussels, stir, and deglaze with the **Vina Robles 2009 White⁴**. Cover the pan with a lid and let steam on high heat for about 2 minutes. Uncover, add cream, seasoning and tomatoes, cover again and let steam for another 3-4 minutes. Stir occasionally, until mussels are opened.
4. Sprinkle with cilantro, and serve mussels with the sauce in small bowls.
5. Do not eat mussels that are still closed!
6. Enjoy with the rest of the **Vina Robles 2009 White⁴**.

Hints

- Serve with crispy French baguette
- Substitute black mussels with steamer clams or your favorite shellfish.

Matthias Gubler’s “Winemaker’s Choice of the Month” for May 2011:

Vina Robles 2009 White⁴

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a very light appetizer, easy and fast to prepare. Delicious!