

# LESLEY WATERS' GARLIC MUSSEL BISQUE

SERVES 2

## INGREDIENTS

900g mussels  
1 tbsp olive oil  
3 shallots, finely chopped  
2 garlic cloves, crushed  
1 red chilli, deseeded and finely  
chopped  
425g tinned chopped tomatoes  
300ml red wine  
1 tbsp sun-dried tomato paste  
Crusty bread, to serve



- Wash the mussels in cold water and discard any that do not close when tapped.
- In a large pan, heat the olive oil. Add the shallots, cover and cook over a low heat for 4–5 minutes until soft. Stir in the garlic and chilli, and cook for a further 30 seconds.
- Stir in the tinned tomatoes with their juice, red wine and sun-dried tomato paste. Bring to the boil, season with freshly ground black pepper and simmer for 15–20 minutes.
- Add the mussels to the pan. Cover with a lid and cook for 2–3 minutes or until all the mussels have opened. Discard any that remain closed.
- Ladle into serving bowls and serve straightaway with crusty bread.