



## **Musclos amb Salsa d'Ametlles** (Steamed Mussels in a Wine, Tomato, and Almond Sauce)

### **Serves 6 as a first course**

1 cup dry white wine  
2 pounds live mussels (about 40), scrubbed  
2 tablespoons olive oil  
6 large garlic cloves, minced (2 tablespoons)  
1 pound ripe tomatoes (2 large), chopped

1/2 teaspoon salt, or to taste  
1/8 teaspoon cayenne, or to taste  
1/4 pound (3/4 cup) whole almonds, toasted and finely ground  
2 hard-boiled eggs, halved and yolks removed

In a large pot, bring wine to boil; place mussels on a rack, cover, and steam over medium-high heat for 4 to 5 minutes. Set them aside. (Discard all mussels that have not opened.) Strain liquid and reserve.

In a medium skillet, heat oil and sauté garlic over low heat until soft. Add tomatoes and reserved liquid from steaming mussels; increase heat to medium and cook for 15 minutes (it should not be too dry). Off heat, add salt, cayenne, and ground almonds. Mash egg yolks finely and reserve whites; add yolks to tomato sauce. Mix well and taste for seasoning. (If sauce is too thick, add water to dilute it).

Open each mussel and discard the half shell to which it is not attached. Arrange mussels on a serving platter and coat each mussel with sauce. Finely chop egg whites by hand and sprinkle on top as a garnish. Serve at room temperature.

**Wine Pairing:**  
Marimar Estate Bonita's Hill Chardonnay

**Recipe from:**  
*The Catalan Country Kitchen*, page 38  
by Marimar Torres