Bulgarian Style Mussels Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 250 gr. mussels (fresh or frozen)
2. 2 potatoes, peeled and coarsely chopped
3. 1 medium onion, coarsely chopped
4. 1 carrot, finnely greated
5. salt
6. black paper
7. fresh parsley
8. fresh basil
9. 2 tbsp olive oil
10. 1 cup white wine
11. 300 ml. hot water
12. 2 tsp ground red paprika

Instructions

Boil the potatoes until soft. Pour into the food processor with the parsley, and blend to reduce in puree. In a deep saucepan heat the olive oil, add the onion and carrot. Fry until the onion become soft. Add mussels, the puree of the potatoes, the black paper, salt, the white wine and the hot water. Reduce heat at low and cook abot 30-35 minutes. Pour into serving dishess, garnish with fresh basil, sprinkle with the red paprika. Serve warm.