

Quirky Snack for Thanksgiving

Mussels & Sweetcorn Pancakes

Champagne Delamotte Rosé Brut NV



GATHERERS
CATERING Co



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INDEPENDENT WINE MERCHANTS-1780

Ingredients

Mussels (or Clams / White Crab)	170g
Sweetcorn	340g
Cornmeal (or Polenta / Gram Flour)	4 tbsp
Egg	2
Coriander	1 tbsp
Maldon Sea Salt	2 pinches
Black Pepper	5 twists
Sunflower or Vegetable Oil	For frying
Lime	1



For more inspirations, please visit our Christmas Hub at www.corneyandbarrow.com/christmas

Tasting Note

Finesse and elegance are synonymous with Delamotte. Still made following the rare and traditional saignée method, this rosé stands out for its structural delicacy and appealing wild strawberry fruit.

This quirky Thanksgiving snack can be prepared very quickly in a food processor. The seafood can be varied – at Thanksgiving time we substitute clams for mussels to be served with our Champagne Delamotte Rosé before the main feast.



Champagne Delamotte Rose NV

Bottle: £45.86
Case of 6: £275.15
(15% Off)

Method



Boil the Mussels

- Boil the **mussels** in a pot until they open up
- Drain the water and leave to cool
- Roughly chop the **coriander**



Pan-fry the Batter

- Heat a non-stick pan on with some **vegetable oil**
- Use a teaspoon to drop the mixture into the pan – forming small cakes



Mix the Batter 1

- Put the **sweetcorn, eggs** and **cornmeal** into the food processor
- Press pulse several times



Flip the Batter

- Cook on medium heat for 2-3 minutes on each side
- Cook until the sides are golden and slightly crispy



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Mix the Batter 2

- Add the **mussels** and **coriander**
- Press pulse several times until you have a chunky thick cream
- Season with **salt** and **black pepper**



Plate and Serve!

- Serve with a squeeze of **lime** and a sprig or two of **coriander**
- Pop that cork and enjoy with a glass of **Champagne Delamotte Rosé!**