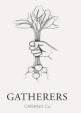
## **Quirky Snack for Thanksgiving**

Mussels & Sweetcorn Pancakes Champagne Delamotte Rosé Brut NV







## **Ingredients**



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 vey 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** 

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



Mix the Batter 1

- a) Put the sweetcorn, eggs and cornmeal into the food processor
- b) Press pulse several times





Mix the Batter 2

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



**Pan-fry the Batter** 

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



Flip the Batter

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



Plate and Serve!

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