



## MUSSELS WITH LEEK AND CIDER SAUCE

Melt butter in a heavy-bottomed pot and cook pancetta for 6 to 8 minutes. Add onion and sweat for 4 minutes; add garlic, bay leaves and thyme and cook for a further 4 minutes. Add leek and cook for 2 minutes; add 200 ml apple cider and reduce by two-thirds. Add cream and reduce by half. Set aside.

Heat another pan, drain the mussels and add to the hot pan with 100 ml apple cider. Steam with the lid on for 4 minutes or until the mussels open. Add leek and cider sauce and bring to the boil. Serve with crusty bread.

Serves 2

15 ml butter  
100 g pancetta  
1 small onion, diced  
1 garlic clove, diced  
4 bay leaves  
6 thyme sprigs  
2 medium leeks, sliced into 1 cm rings and soaked in cold water for 30 minutes, stirring every few minutes  
300 ml apple cider  
500 ml cream  
1 kg mussels, scrubbed and soaked in cold water for 30 minutes

## PORTUGUESE ROLLS

### Starter

To make the starter, mix the ingredients and allow to stand for at least 4 hours. If it stands overnight, put it in the fridge. In the bowl of an electric mixer, dissolve yeast in warm water. Add flour, salt and honey, and mix with a wooden spoon to wet all the flour. Mix in the starter on a low speed for 5 minutes. Change to the dough hook and mix for 10 minutes. Turn the dough out onto your work surface.

240 g cake wheat flour  
15 ml instant yeast  
240 ml warm water  
50 ml olive oil

### Dough

Knead the dough by slapping it on the surface, pull towards you to stretch and fold away from you onto itself. Repeat this for 5 to 10 minutes. Place the dough in a bowl, cover it and leave to rise for 1 hour. Do another stretch and fold, cover the dough again and rest for 1 hour. Divide and scale the dough to 62 grams. Roll into balls and leave to rest, covered, for 15 to 20 minutes.

15 ml instant yeast  
1,5 l warm water  
1,5 kg cake wheat flour  
20 ml fine table salt  
15 ml honey

Preheat the oven to 200°C and line 2 or 3 baking pans with baking paper. On your work surface, flatten each ball with the palm of your hand and dust with flour. Use the side of your palm to nearly divide the disc in half, leaving an impression. Place these in the baking pans and allow to rise for a further 30 minutes. Bake for 15 to 20 minutes or until the rolls are light and fluffy, and sound hollow when tapped.

Makes 24 rolls