

# Provençal mussels with the magimix

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10 min	10 min 30 min	10 min 30 min 40 min	10 min 30 min 40 min 2/10
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### 10 min 30 min 40 min 2/10 10 6 14

800G of molds  
200g of peeled tomato  
150g of red pepper  
25g of olive oil  
1 shallot  
1 small onion  
1 pinch of Provence herbs  
Fresh basilic  
Salt  
Pepper

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<span itemprop="recipeIngredient">800G of molds<br/></span><span itemprop="recipeIngredient">

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Peel the shallot and the onion, put them in the bowl of the Thermomix and set 5 seconds on speed 5.

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Seed the peppers and place in the bowl of the Thermomix, add olive oil, peeled tomatoes, herbs, pepper and salt and set 10 minutes on 100°C to speed 2.

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Meanwhile, wash the mussels and put them in the varoma.

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When it beep, put the varoma on the top of the thermomix and 20 minutes at the temperature varoma at speed 1.

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Finely chop the basil and mix it with the mussels.

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Pour the sauce over the mussels and serve immediately.