Mussels in white wine with the thermomix

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 7 6 16

4kg of mussels
250g of white wine
20g of butter
4 celery stalks
3 onions
1 pinch of salt
1 pinch of pepper

4kg of mussels
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Peel the onions, cut them in half, put them in the Thermomix bowl and set for 4 seconds on speed 5.

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Wash and cut the celery stalks into 4 cm pieces, put them in the Thermomix bowl.

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Add the butter, set for 5 minutes at 100°C, on reverse speed 2.

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Meanwhile, wash the mussels, remove the beards, and place them in the Varoma.

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When the time is up, add the white wine to the Thermomix bowl, along with the salt and pepper, and set for 25 minutes at Varoma temperature, on reverse speed 2.

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At the end, check the cooking of the mussels. The shells should be open. If they are not cooked enough, set the Thermomix for a few more minutes.
Serve immediately