

Provençal mussels with the thermomix

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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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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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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.

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