

**JOURNEY’S END’S WINEMAKER, MIKE DAWSON, SHARES HIS WHITE WINE MUSSEL SOUP RECIPE**

**TO BE ENJOYED WITH JOURNEY’S END WEATHER STATION SAUVIGNON BLANC**



**Mike’s comments on the Weather Station pairing with his White Wine Mussel Soup recipe**

“It is a fresh style of wine, with beautiful natural acidity and tropical fruit flavours, which makes it a perfect pairing with seafood, of which mussels is my favourite. The freshness of the wine cuts through the creaminess of the soup. This is a match made in heaven.”

**WHITE WINE MUSSEL SOUP RECIPE**

**Ingredients**

* 3kg fresh mussels
* 2 onions (from my garden)
* 1 leek (from my garden)
* 2 celery sticks (from my garden)
* 1 cup of water
* 1 cup of chicken broth
* 1 cup of Journeys End “Weather Station Sauvignon Blanc” (be a little more generous if you are feeling adventurous)
* 1 cup of clam juice (you can also buy canned clams and drain out the juice, or if you can’t find canned clams, then substitute with another cup of chicken broth)
* A quarter cup of fresh parsley (from my garden)
* 3 mashed garlic cloves (from my garden)
* Salt and pepper of course
* 1 cup of cream

**Method**

1. Add onions, leeks, celery, parsley, garlic, water, wine, chicken broth, clam juice, salt and pepper into a potjie pot over hot coals, and bring this to boil
2. Reduce the heat, add the mussels, cover, and simmer for 5 mins or until mussels have opened
3. Add the cream right at the end and you’re good to go
4. This recipe serves four, but my girlfriend Tynika and I are more than capable of finishing two servings each

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