

STUFFED MUSSELS ON CREAMED POTATOES



Chef: Leonardo Pellacani

Method

Serves 6

In a pan, heat a little extra-virgin olive oil together with the garlic and the chopped parsley, then add the mussels until they open. Use Menu's fish stock, diluting it with the liquid from the mussels and adding the amount of water needed to prepare 1070 g of fish broth, following the method indicated on the package. Add the Fiokki potato flakes and a drizzle of extra-virgin olive oil, then mix well. In the meantime, in a pan, toast the breadcrumbs in oil, flavour with the mustard pesto and add the tomatoes and chopped parsley. Stuff the open mussels with the breadcrumb mix. Transfer the creamed potatoes onto the plates and arrange the stuffed mussels on top. Garnish with freshly ground pepper, a few sprigs of wild fennel and a drizzle of extra-virgin olive oil.

Menù Ingredients

140 g Fiokki - Fiokki Potato Flakes - PC0
20 g Pesto di Senape - Mustard seeds & leaves pesto - KK7
20 g Tutto Sole - UA1
to taste Fumetto di Pesce - Fish Stock - BPO
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

n° 30 mussels
to taste wild fennel
to taste parsley
to taste pepper
50 g breadcrumbs
2 cloves garlic