Stuffed mussels over a tomato reduction



Preparation time: 40 min
Difficulty: Medium

Ingredients

- Aromatic herbs: to taste
- Bread: 4 slices
- Egg: 1
- Lemon zest: to taste
- Mortadella: 100 gr
- Mussels: 1 kg
- Parmesan cheese: 100 gr

Preparation

Clean the mussels well and blanch them in a pan with a drizzle of oil. Keep 5 mussels whole per person and shell the other ones.

Prepare the stuffing with the shelled mussels by adding to the bread the sauce obtained while cooking them then add mortadella, Parmesan cheese, egg, salt, pepper to taste and thyme.

Stuff the mussels and cook them in a pan with plenty of **Pomì Classic Sauce** over high heat for 5 minutes. Cover with a lid and complete cooking. Finish by adding the lemon zest and aromatic herbs.

For this recipe we used:

Strained Tomatoes 700 gr

