

Stuffed mussels over a tomato reduction



Time: 40 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Puree de tomates 700g 700 gr
- Aromatic herbs to taste
- Bread 4 slices
- Egg 1
- Lemon zest to taste
- Mortadella 100 gr
- Mussels 1 kg
- Parmesan cheese 100 gr
- None

For this recipe we used:



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.