

GRATINATED MUSSELS AND SMOKED ALIOLI



USED BRESC PRODUCTS



Bresc Alioli Smoked
1000g

INGREDIENTS

10 

- 10 jumbo cooked mussels
- 100 grams finely diced vegetables (carrot, leek, onion)
- 100 grams Bresc Alioli Smoked
- 80 grams grated cheese
- 10 mussel shells (edible)

PREPARATION METHOD

Cut the vegetables into very fine brunoise and fry them. Spoon the vegetables into the shells and place the cooked mussels on top. Drizzle with the alioli and cover with a thin layer of cheese. Gratinate the mussels in the oven at 160 °C for 5 minutes. Garnish with suitable cress.