Mussels Arrabbiata



Ingredients

10

- Mussels 10 kg
- Mussel garnish a 750g
- Bresc Pesto all'Arrabbiata
- Wine or beer of your choice
- Cress
- Oil

Preparation method

Sauté the mussel garnish in a large pan. Cook the mussels, using wine or beer of your choice.

After cooking, add 10 tablespoons of Bresc Pesto all'Arrabbiata to the cooked mussels. Shake the mussels well with the Pesto all'Arrabbiata so that it is well distributed through the mussels.

Clear the plate and lightly drizzle the Pesto all'Arrabbiata again over the mussels. Garnish with an appropriate cress or freshly chopped parsley or celery.

Used bresc products



Bresc Pesto all'Arrabbiata 450g

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