Elvea, festa all'italiana

Mussels with garlic Elvea Cubetti

Ingredients for 4 Persons

4.000 g	clams
2	onions
1 stalk	(yellow) celery
2 tablespoons	olive oil
800 g	ELVEA Cubetti - Garlic
4 dl	white wine
	pepper
	salt
	paprika powder

Preparation

- Peel and finely chop the onions.
- Cut the celery into bite-size pieces.
- Fry the garlic Elvea Cubetti with the onion and the celery in oil for 2 minutes and then add the wine.
- Season with pepper and paprika powder.
- Add the mussels and cover.
- Shake the pot well a few times during cooking.
- Count about 3 minutes on hot fire.
- You can finish the sauce with cream. Put the mussels in the plates and add 2 dl of cream with the cooking liquid, taste and add pepper and paprika if necessary. Spoon the sauce over the mussels and serve with fries or bread.

Tip: use a very large pot since mussels take more space as they open up or do the preparation in 2 batches.