



Elvea, festa all'italiana

Mussels with garlic Elvea Cubetti



Ingredients for 4 Persons

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|---------------|------------------------|
| 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.

