



*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.

