



GRATINATED MUSSELS



QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

1600 g Mussels, fresh
White wine

FOR THE CRUST

250 g QimiQ Cream Base

130 g Cream cheese

1 tbsp Parsley puree

2 tbsp Potatoes, diced

2 tbsp Streaky bacon, diced

1 tbsp Carrot(s), diced

2 tbsp Bread crumbs

Salt

Black pepper, freshly ground

1 tsp Wasabi

METHOD

1. For the crust: mix the QimiQ Cream Base (previously QimiQ Sauce Base) with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Steam the mussels with a splash of white wine until just open.
3. Open the mussels and discard the top shell.
4. Top each mussel with the gratinate mixture.
5. Grill until golden brown.