

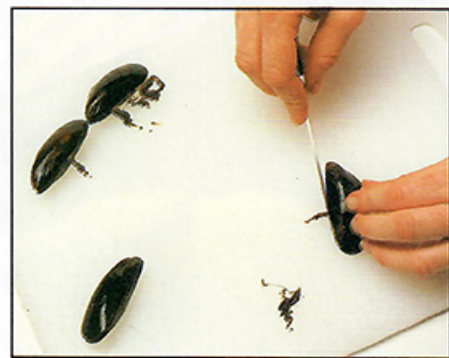
Stuffed Mussels

Cozze gratinate

This tasty appetizer is a speciality of southern Italy. It can be made equally well using large clams. Always use the freshest seafood available.

Ingredients

750 g/1 1/2 lb large fresh mussels
in their shells
75 g/3 oz/1/3 cup butter, at room
temperature
25 g/1 oz/1/4 cup dry breadcrumbs
2 cloves garlic, finely chopped
45 ml/3 tbsp chopped fresh parsley
25 g/1 oz/1/4 cup freshly grated Parmesan
cheese
salt and freshly ground black pepper
serves 4



1 ▲ Scrub the mussels well under cold running water, cutting off the "beard" with a small knife. Preheat the oven to 230°C/450°F/Gas 8.



2 ▲ Place the mussels with a cupful of water in a large saucepan over moderate heat. As soon as they open, lift them out one by one. Remove and discard the empty half shells, leaving the mussels in the other half. (Discard any mussels that do not open.)



3 ▲ Combine all the remaining ingredients in a small bowl. Blend well. Place in a small saucepan and heat gently until the stuffing mixture begins to soften.



4 ▲ Arrange the mussel halves on a flat baking tray. Spoon a small amount of the stuffing over each mussel. Bake for about 7 minutes, or until lightly browned. Serve hot or at room temperature.