

COZZE ALLA TARANTINA

INGREDIENTS

1kg Mussels
400g Canned tomatoes, crushed
2 cloves garlic
1 Fresh chili pepper
50ml white wine
3tbsp Extra virgin olive oil
Black pepper to taste
Fine salt to taste
Parsley to taste

INSTRUCTIONS

Step 1: Pour half of the olive oil into a pot and add a whole peeled garlic clove, fry until the garlic clove begins to turn golden. Then add in the mussels, some of your fresh chopped parsley and the white wine. Place the lid on your pot and allow the mussels to steam and open. Once they open remove the mussels from the pan and set aside under foil to keep them warm.

Step 2: Set aside any of the liquid that the mussels have released and then add the remaining olive oil to your pan and return the pan to a medium low heat.

Step 3: Finely chop the unused clove of garlic and the chilli and add it to the oil, and over a low heat allow the garlic to cook until just browning. Now add the reserved clove of garlic, that you had since pasted and allow it to cook for a minute.

Step 4: Once the garlic is lightly golden and fragrant add your pureed tomatoes and any reserved liquid and allow the tomato sauce to cook for 10-15 minutes. Add salt and pepper to taste, keep it light as you want to allow the mussels to share their flavour.

Step 5: Return the mussels to the pan and toss to coat, once warmed through, garnish with more fresh chopped parsley serve with crusty bread.

THE
COOKERY

by The Secret Jozi Chef