



### Zuppa Di Cozze

1/4 cup extra virgin olive oil (58ml)  
2 garlic cloves, crushed  
dried chili peppers, crushed, to season (optional)  
2 large tomatoes, diced  
\*3 lb fresh mussels, cleaned and beards removed (1.36kg)  
1 1/2 cup white wine (352ml)  
salt to season  
a bunch of fresh flat leaf parsley, finely chopped  
8 slices country bread, toasted and lightly rubbed with garlic

### Com Si Fa?

- To clean fresh mussels, rinse under cold running water and rip off any beards. Discard any that do not close when tapped.
- Heat up extra virgin olive oil in a deep saucepan. Add garlic, chili peppers and cook until garlic is golden.
- Then add tomatoes, and sauté for approximately a minute.
- Add mussels, wine, salt and stir. Cover with a lid, allowing the mussels to steam open.
- Cook until all mussels are fully opened. Discard any unopened mussels.
- Sprinkle with parsley, add more salt if needed, and stir well. Serve immediately with toasted bread.

Per 4 persone



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