

# NERO TAGLIOLINI WITH MUSSELS



Magazine  
Oct. | Nov. 10

Fotos: Nuno Campos  
Chef: Fernando Fonseca

**SERVES: 4**

## INGREDIENTS

1 pack of Giovanni Rana nero tagliolini (250g) • 1 white spring onion • 1kg fresh mussels (Apolónia fish counter) • 100ml olive oil • 1 sprig parsley • 1 sprig thyme • 100ml dry white wine • 2 garlic cloves • 30g butter • 30g flour • 60ml cream • 1 tsp Ginger & Citrus (Margão) • Salt and pepper to taste

## METHOD

Open the mussels in a covered pan with a dash of olive oil, the sprig of parsley and 2 garlic cloves • Heat and stop boiling as soon as the mussels start to open • This process aims to make use of all of the mussel juice, about 600-800ml • If cooked for too long, the mussels become tough and lose their moisture • Cook the pasta in plenty of water with a dash of oil for 3 to 4 minutes, according to taste • Drain and shower quickly in cold water to stop the cooking process but keeping it hot still • Heat the butter in a pan and stir in the flour, stirring well • Add the strained mussel stock and cook for 10 minutes • Ideally the sauce will reach the consistency of fresh cream, and about 600ml in amount • Sauté the chopped spring onion in olive oil, add the ginger & citrus spices and refresh with white wine; reduce • Add the cream the sauce, coating the pasta and the mussels in the end, allowing them to heat in the sauce • Sprinkle with chopped parsley and serve