

## MUSSEL RAGOUT À L'ARMORICAINE WITH PUFF PASTRY STRIPS



### USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g



Red chilli puree 450g



Tomato bruschetta  
1000g



Tomato bruschetta 325g

### INGREDIENTS

4

- 1 k Bouchot mussels
- 20 g Bresc Shallot chopped
- 10 g Bresc Garlic chopped
- 10 g Bresc Red chilli puree
- 0.5 dl white wine
- 0.5 dl cognac
- 200 g Bresc Tomato bruschetta
- 5 g tarragon, chopped
- 1 stalk celery
- 1 small carrot
- 1 lemon
- 50 g butter
- 60 g flour
- 0.5 dl cream
- 4 slices puff pastry
- 1 egg
- 8 g sesame and fennel seeds
- dash of oil
- salt and pepper
- chopped celery leaves to garnish

### PREPARATION METHOD

Preheat the oven to 175°C. Spread the lightly beaten on the sheets of puff pastry and sprinkle the sesame and fennel seeds over them. Cut them into wide strips, bake for 20 to 25 minutes and allow them to dry at 100°C.

Wash the mussels and discard any that will not stay closed. Braise the shallots and garlic and spoon the mussels over them. Sprinkle with plenty of pepper, then add the white wine and cook the mussels until they are just done. Remove them from the pan and remove the mussels from their shells; reduce the liquid.

Peel the carrot and the celery and chop them finely. Fry them briefly in butter, then add the tomato bruschetta and red chilli puree and allow to braise briefly. Add the flour and cook briefly. Add the cognac, the liquid from the mussels and the cream and stir briefly. Season with salt, pepper and the chopped tarragon. Add the mussels to the sauce and mix everything well. Serve with a little chopped celery leaf, segments of lemon and the puff pastry strips.