



Seafood Special!



FRESH PEI MUSSELS 50 LBS

Item #64086

Pack Size: 5/10 lb bags per case
\$1.59 per pound/\$79.50 per case

Mussel Bisque

Item#	Ingredients:
64086	10 lbs PEI Mussels - washed well
56920	2 lbs of butler - salted
99121	1 cup of chopped celery
97626	1/2 cup of chopped parsley
99690	1/2 cup of chopped oregano
97678	3 cups of chopped scallions
99711	2 cups of sliced garlic
00000	1-1.5 cream sherry
18325	2 qts roux
56496	2 qts cream
00000	3 gallons of water
97632	1/2 cup of chiffonade Italian parsley
56895	1/2 lb butter(sweet)
41081	cayenne
26771	kosher salt



Method:

- Melt butter and sweat scallions, garlic and celery.
- Add parsley and deglaze with 1 liter of sherry, reduce 75%.
- Add mussels and water, bring to a boil, cook 5 minutes.
- Strain stock, shell and chop mussels.
- Return stock to stove, reduce to 2 gallons.
- Add roux and cook thoroughly.
- Strain through Chinois into another brazier.
- Bring to simmer, add cream, bring to boil.
- Finish bisque by mounting with sweet butter and remaining sherry.
- Season to taste with cayenne and kosher salt, add chopped mussels.
- Add parsley and chill.

Mussels Marseilles

Item#	Ingredients
00000	2 cups white wine
64086	5 lbs mussels
56496	1 qt heavy cream
11511	6 oz pastis
97455	5 cups diced tomatoes
99711	1/2 cup sliced garlic
98954	4 cups chopped fennel
9003190	2 cups diced red pepper
99932	2 cups diced carrots
97930	3 cups diced onions
56921	1/2 lb butter
97626	1/2 cup chopped parsley salt and pepper

Method

- Heat a brazier and melt the butter.
- Sweat the onions and season.
- Add the carrots, peppers and fennel, sweat and season.
- Add garlic and tomatoes, cook three minutes.
- Deglaze with the wine and reduce by 3/4.
- Add the pastis, reduce by half.
- Add the cream and reduce by half.
- Add the mussels, cover and cook until all have opened.
- Plate and garnish with chopped parsley.
- Serve with grilled crostini.

Mussels in a Saffron Tomato Broth

Item#	Ingredients
98955	1 each fennel bulb (diced fine)
97930	1 each onion (diced fine)
97176	2 each tomato (seeded and diced fine)
43161	1/4 cup tomato paste
98151	2 each garlic clove (minced)
64086	1 lb mussels (cleaned and debearded)
21820	pinch saffron
00000	1 cup white wine
54875	2 tblspn olive oil
00000	2 cups fish stock
97626	2 tblspn parsley (chopped)
97580	1 each lemon (wedges)



Method:

- Bring white wine to boil with saffron threads and let simmer for 5 minutes, strain and set aside.
- Heat large sauce pan and add olive oil, add garlic, onion and fennel, sauté till tender.
- Add mussels and cook till shells start to open.
- Add white wine infusion, fish stock, tomato paste and diced tomatoes.
- Simmer for 5 minutes.
- Set aside to cool.
- Arrange mussels on serving platter and spoon saffron tomato broth over mussels.
- Top with chopped parsley, garnish with lemon wedges and croutons.



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