



Have fun cooking
Enjoy the meal!

Mussels with Skordalia from Alex Karakostas (Skordalia is a traditional Greek potato and garlic paste)

Ingredients for 2 people:

- Mussels (as many as you like)
- 3 potatoes
- 2-3 cloves of garlic
- olive oil, lemon juice
- some vinegar
- Salt & pepper

Preparation:

1 Defrost, wash and drain the deep-frozen mussels. Roll in flour and bake in hot olive oil. Salt, pepper, drizzle with lemon juice and serve together with the Skordalia.

2 For the Skordalia, boil and peel the potatoes until they are soft. Puree the remaining ingredients. Then add the hot potatoes and mix again briefly.