

# MARENNA' s recipe

## NAPOLI 2 TIMES "AN IRREVERENT BLEND AMONG BEANS, MUSSELS, COFFEE AND HAZELNUT"

### Ingredients for four persons:

100 g of Controne beans  
500 g of mussels  
1 carrot  
1 celery stalk  
½ onion  
Garlic  
Parsley  
Extra virgin olive oil  
50 g of toasted hazelnut seeds  
10 g of powdered coffee  
1 sprig of thyme

### For the batter:

200 g of 00 flour  
150 g of water  
1 g of yeast  
Salt and pepper to taste

### Procedure:

Place in a bath the beans for the first day. Prepare the batter for frying: dissolve the yeast in water and knead rapidly.

Let it rise slowly in the refrigerator, in this way the frying will be lighter and quicker.

A little before frying, add 2 grams of salt.

Rinse the beans and cook in abundant water with their own herbs for an hour without losing the boil.

Take a saucepan off and stir fry two cloves of garlic with olive oil and some parsley stems, combining the beans and leaving flakes. Remove this and pass through a fine strainer; adjust to taste with olive oil.

Remove the membrane from the mussels, clean and rinse in a heated saucepan coated with oil with a clove of garlic, thyme and parsley. Peel the mussels, taking half and with the press reduce in fine pasta.

Emulsify them with a small amount of their own water and a little oil.

Move the other mussels and fry them in oil.

Salt and pepper. Siphon the cream of the beans directly in a little cup, inserting the emulsion of mussels and dust with coffee and the granulated hazelnuts. Serve with the mussel zeppola (sweet pastry).

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MARENNA