



Grilled Bouchot Mussels with Cinco Jotas Ham



Chef's Name: Gabriel Kreuther

Restaurant: Gabriel Kreuther

Ingredients

Calabrian Butter

- Tempered Butter (15.8 oz / 450 g)
- Vadouvan Curry (.3 oz / 10 g)
- 2 lemons, zested
- Calabrian chili, seedless, finely chopped (1 oz / 30 g)
- Roasted garlic, chopped (2 oz / 60 g)
- Tarragon, chopped (.7 oz / 20 g)

Broccoli Rabe Pesto

- Broccoli rabe, blanched and charred, finely chopped (8.8 oz / 250 g)
- Basil, chopped (3.5 oz / 100 g)
- Parmesan, micro planned (3.5 oz / 100 g)
- Toasted pumpkin seeds (5.2 oz / 150 g)
- Salt (.2 oz / 7 g)
- Olive oil (3.5 oz/ 100 g)
- Lemon oil (.8 oz / 25 g)
- 2 lemons, zested

Directions

Calabrian Butter

1. Mix all ingredients together.
2. Roll into a torchon with plastic wrap.
3. Allow to cool in the fridge before peeling and slicing.

Broccoli Rabe Pesto

1. Blend all of the finished ingredients in the robot coupe for about 10 minutes until fully mixed.