

By: Miguel Angel Mateos



# Seafood taquitos with Black Garlic.



**DIFFICULTY**  
LOW

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**COOKING STYLE**  
MEDITERRANEAN



**NUMBER OF GUESTS**  
4



**TYPE OF DISH**  
MAIN COURSE



**PREPARATION TIME**  
20 MINUTES



**VARIETY OF GARLIC**  
BLACK

## Ingredients

- 8 cloves of black garlic
- 12 cooked mussels
- Fresh coriander leaves
- Fresh dill leaves
- Extra-virgin olive oil
- Maldon salt
- 6 cherry tomatoes
- 4 large corn pancakes
- Cream cheese spread
- Seaweed pearls

## Step by Step



1. Using a small, short, round piece of dough or a cup, cut out circles of corn pancake on a lid, until there are no more circles to be had from the pancake. It's up to you whether you make these circles on the plate or not.
2. Put cream cheese on the pancakes, spreading it out in the centre, next to a mussel, a cilantro leaf and a piece of dill, and then decorate with a few seaweed pearls.
3. Finish by placing a clove of Big Garlic black garlic on each pancake.



### FINISHING THE DISH:

4. Use an appetiser tray to present four pancakes for each guest, or to share them out.

### **CHEF'S TIPS Miguel Angel Mateos:**

- You may wish to add avocado, guacamole, salmon, duck, cockles, etc. to these pancakes.
- These pancakes are very striking as an appetiser, or as a starter to whet your appetite.
- Why not try making our taquito with grated lime, a slice of lime, three cockles, black garlic, coriander leaf and a cube of wet avocado with a little hot sauce? You will find it really fresh and delicious.