

## Broiled Mussels with Panko and Pecorino

Serves 4

These mussels are one of the first recipes I created when I really got into cooking in my early twenties. They are also the first menu item that I was able to incorporate into my family's (pretty extensive) Feast of the Seven Fishes menu and, boy, was I proud. They are a take on another one of my favorite dishes, baked clams. I am stuffing shellfish with a mixture that incorporates grated pecorino cheese. I am pleased with breaking this so-called taboo. These could be served as part of a cocktail party menu, but when accompanied with a bright salad of bitter greens they make for a lovely, light supper.

### INGREDIENTS

¾ cup (72 g) panko  
2 cloves garlic, grated  
½ cup (65 g) freshly grated pecorino cheese  
2 tablespoons finely chopped fresh flat-leaf parsley  
2 teaspoons lemon zest  
¼ cup (60 ml) olive oil, plus more for drizzling  
Kosher salt and freshly ground black pepper  
½ cup (120 ml) white wine  
2 pounds (910 g) mussels, scrubbed and debearded

### METHOD

Put the panko, garlic, cheese, parsley, and lemon zest in a medium bowl and mix to combine. Add the olive oil and stir until the breadcrumbs are well coated in the oil. Season to taste with kosher salt and black pepper and set the filling aside.

Pour the wine into a large Dutch oven and bring to a steady simmer over medium heat. Add the mussels and cover. Cook until the mussels have steamed open, 3 to 4 minutes, and place them in a large bowl. Discard the cooking liquid.

When cool enough to touch, snap off each shell that is not cradling a mussel and discard it. Place the mussels in their shells on a large rimmed baking sheet and, using a small spoon, top each mussel with some of the filling. Drizzle each one with a bit more olive oil.

Preheat the oven to broil and cook the mussels until the breadcrumbs are golden and crispy, rotating the pan halfway through if needed for even cooking and checking frequently to make sure they don't burn (every broiler is different), 2 to 3 minutes. Serve on a plate or platter.