**TAJEDDRA**

Tajeddra is a typical dish of the Salento tradition that combines rice, mussels and vegetables. Tajeddra was the name used for the terracotta high edge handicraft pan .



**INGREDIENTS FOR FOUR SERVINGS**

1 kg of mussels

150 g of rice

600 g of potatoes

300 g of tomatoes

200 g of zucchini (optional)

An average onion

Two cloves of garlic

Parsley

Oregan

50 g of grated pecorino cheese

Olive oil

salt

pepper



Clean the mussels and put them to cook to make them open.

Once opened, collect the water to use it later.

*di Prezzemolo -  una manciata  Pecorino g*

 Oil a baking dish and arrange thin slices of onion

 Add the potatoes cut thinly and lightly salted

Spread the mussels with the valve on the potatoes, add chopped parsley with garlic, oregano, slices of tomatoes and season with oil and pepper.



Cover the mussels with lightly salted raw rice and add a little cheese and oil.

 Add slices of tomato

 Cover with a layer of lightly salted potatoes



Complete with tomato and onion. Sprinkle the surface with breadcrumbs mixed with cheese and pepper and season with oil.

Finally add the filtered mussels water and put aside, until you reach the last layer of potatoes, to allow the rice to cook.

Usually the zucchini is added to the potatoes.



Bake at 200 ° C for 45-60 minutes.

Serve lukewarm