



## · PROMOTING ·

AN INNOVATIVE AND TASTEFUL DOMESTIC  
**MUSSEL**  
PRODUCT WITH LONGER SHELF LIFE

**Monday, 11 December 2017**  
Capsis Hotel, Thessaloniki, Greece

## AGENDA

- 15.30-16.00 Arrivals
- 16.00-16.10 Welcome Addresses  
**Dimitris Petridis**, Project Manager (SUCCESS)  
Department of Food Technology, ATEIth  
**Yorgos Makris**, Corporate Executive Chef, CHC HOTELS
- 16.10-16.40 Presentation of the promoted product and recipes  
**Dimitris Petridis**, Project Manager (SUCCESS)  
Department of Food Technology, ATEIth  
**Yorgos Makris**, Corporate Executive Chef, CHC HOTELS
- 16.40-18.00 Product tasting
- 18.00-18.50 Product evaluation – Q&A
- 18.50-19.00 Closure
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# LIST OF RECIPES

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## ◆ APPETIZERS ◆



•1•  
Mussels with rice  
Preservation: salt 10%



•2•  
Mussels saganaki  
Preservation: salt 4%



•3•  
Battered mussels  
Preservation: salt 10%

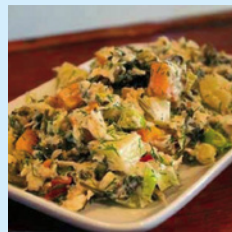


•4•  
Marinated mussels tart  
Preservation: salt 4%

## ◆ SALADS ◆



•5•  
Mussels salad  
with dried beans  
Preservation: salt 10%



•6•  
Athenian tuna salad  
with mussels  
Preservation: fresh



•7•  
Green salad with mussels  
and garlic sauce  
Preservation: vinegar 10%



•8•  
Mussels  
with pickled vegetables  
Preservation: vinegar 10%

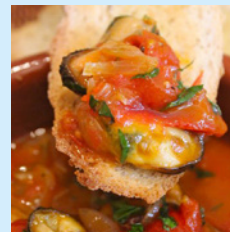
## ◆ MAIN COURSES ◆



•9•  
Greek mixed roasted vegetables  
"briam" with mussels  
Preservation: salt 4%



•10•  
Rigatoni with mussels  
in white flavored sauce  
Preservation: fresh



•11•  
Mussels stew  
Preservation: vinegar 10%



•12•  
Mussels with "tsigariasta"  
herbs & olives  
Preservation: vinegar 10%

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