



ORIENTAL STYLE MUSSELS

by Peter Gorton

Recipe...

INGREDIENTS

1kg fresh live Exmouth Mussels

15g butter

1 x stick lemon grass/crushed

10g x chopped shallots

100ml x white wine

10g x chopped garlic

Juice of x 1 lime

10g fresh chilli

6 x large tomatoes, skinned & diced

400ml tin coconut milk

10g chopped ginger

20ml olive oil

Chopped coriander – to taste

METHOD

Wash, clean and de-beard the mussels, discarding any that stay open. Sauté the shallots, garlic, ginger and chilli in the olive oil. Add the crushed lemon grass and mussels to the pan and pour in the white wine, place a lid on the pan and cook and shake the pan until all the mussels have opened.

Add the tin of coconut milk and cook for one minute to heat through, add the tomatoes, lime juice and chopped coriander and basil. Finally pour into a serving dish with fresh crusty bread on side.