



Recipes

Steamed Ginger & Lemongrass Mussels

Serves 2

Ingredients:

½kg fresh mussels
½ cup coconut milk
1 tsp fresh chopped chilli
1 tsp fresh chopped garlic
1 tsp fresh chopped ginger
1 tbs chopped lemongrass
1 tsp lemon juice
½ tsp fish sauce
Pinch chicken powder
Pinch corriander

Method:

1. Blanch mussels in boiling water and drain.
2. Combine 1 tsp of oil, onion, garlic, chilli and ginger in a shallow pan and heat until fragrant.
3. Add coconut milk and reduce sauce by half.
4. Add mussels and heat through.
5. Serve with torn corriander.

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