

Spicy mussels



Fresh mussels 1Kg
Olive oil- 20 ml
Shredded ginger- 2 tea spoon
Chopped garlic- 2 tea spoon
Chopped fresh red chillies- 1 tea spoon
Chopped fresh coriander – 2 table spoons
Bay leaves - 2
Lemon wedge- 2 no.
Lemon juice- 2 tea spoons
Coconut cream- 2 table spoons
Crush black pepper- 1 teaspoon
Fish stock- 300ml

Method

Heat a wok and add the oil
Sauté all the ingredients and add the mussels
Pour in the stock with lemon juice and coconut cream
Cover and simmer for 5 minutes until all the shells opens up.
Serve hot in a bowl.

