

GREEN CURRY WITH MUSSELS, COCKLES AND LIME



INGREDIENTS

4 

- 1 k vongole veraci
- 1 k mussels
- 1 bottle coconut milk
- 4 dessertspoons Bresc Thai green curry
- 2 dessertspoons Bresc Garlic chopped
- 1 shallot, chopped
- ½ bunch coriander, chopped
- oil for frying
- black pepper
- 1 dl white wine
- fish sauce
- 2 limes
- white rice

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Thai green curry 450g

PREPARATION METHOD

Rinse the shells well in cold water, at least twice to wash out any sand. Discard any broken shells or shells that do not close themselves immediately (when you tap them).

Cook the rice in plenty of water and keep it warm under a lid.

Pour some oil into a large, heated pan. Spoon in the garlic, shallot, vongole and mussels and sprinkle ample amounts of pepper over them immediately. Next, add the Thai green curry and mix well. Fry briefly (no more than 2 minutes) until the shells open and moisture is released. Then add the wine and coconut milk, add the coriander and the fish sauce and stew for another minute. Shake the shells well to mix the liquid covers all the shells.

Serve the curry in small trays with a segment of lime and small bowls of rice.