

MUSSELS IN THAI RED CURRY



INGREDIENTS

4 

- 4 k mussels
- 1 onion
- 1 carrot
- 1 leek
- 25 g Bresc Garlic chopped
- 50 g Bresc Thai red curry
- 2 dl coconut milk
- 1 dl white wine
- pepper to taste
- 15 g coriander, chopped
- 2 limes
- oil for frying
- 200 g steamed pandan rice

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Thai red curry 450g

PREPARATION METHOD

Clean the vegetables and chop into small pieces. Rinse the mussels and check for open shells. Throw any open shells away; they are not fresh. Braise the vegetables briefly in a little oil and add the curry and garlic. Add the mussels, wine and coconut milk. Sprinkle generously with pepper and stir carefully. Cook the mussels in a pan with a lid, shaking them now and then, until all have opened are just cooked. Serve the mussels in the sauce with the coriander, segments of lime and steamed rice.