Mussels with lemongrass



Ingredients

10

- 10 k mussels
- 150 g shallot, chopped
- 3 carrot
- 3 bunch spring onions
- 100 g Bresc Garlic chopped
- 5 stalks celery
- 75 g Bresc Lemongrass puree
- 50 g Bresc WOKginger
- 25 g Bresc Red chilli puree
- 5 dl coconut milk
- 3 dl white wine
- pepper
- 25 g coriander, chopped
- 5 lemons
- 500 g pandan rice
- oil for frying

Preparation method

Steam the rice in a rice steamer until it is cooked through and keep it warm. Rinse the mussels, check them for open shells and discard any open ones. Clean the vegetables and cut into small pieces. Braise the vegetables briefly in a little oil and add the shallot, WOKginger, lemongrass and the garlic. Add the mussels, then add the wine and coconut milk. Add salt and pepper to taste and stir carefully. Cook the mussels in a pan with a lid (shaking them now and then), until they have all opened and are just done.
Serve the mussels in the sauce with the chopped coriander and lemon. Eat with the rice.

Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Ginger & lime WOK 450g



Bresc Lemongrass puree 450g



Bresc Red chilli puree 450g