

- 1kg **Kinkawooka pot ready mussels**
- 2 cups of water
- 4 teaspoons of vegetable oil
- 4 shallots, chopped
- 2 tablespoons red curry paste
- 2 cloves of garlic, crushed
- 2 tsp grated ginger
- ½ lemongrass stalk, bruised
- 1 tin coconut milk
- 1 tsp soy sauce
- 1 tbsp fish sauce
- 6 kaffir lime leaves
- 1 tbsp grated palm sugar
- 1 spring onion, chopped
- 12 basil leaves
- 1 cup fresh coriander

Method

1 Open the pack of pot ready Kinkawooka mussels. Strain off the liquid and give them a quick rinse under cold water

2 Heat up a pot with approximately 1cm of water. When the water is boiling add the mussels. Cover with a lid and steam them for a couple of minutes stirring every minute or so until the mussels open.

3 Remove from the heat and strain the mussels off, keeping some liquid in the bowl.

4 Discard any unopened mussels.

5 Heat a large saucepan over a high heat until very hot. Fry the curry paste, garlic, ginger and lemongrass.

6 Add the coconut milk, palm sugar, lime leaves, fish sauce, soy sauce, and some of the mussel liquid to taste. Reduce for 10 minutes.

7 Transfer the mussels to a large serving bowl and pour the sauce over. Sprinkle with coriander leaves and serve immediately.

8 Serve with steamed jasmine rice.