Curry mussels with coconut sauce



Consejo del chef

Serve garnished with coriander leaves.

Raciones para 0

- ❏ **30 ml** Water
- ❏ **1** Laurel leaf
- ❏ **750 gr** Mussels
- ❏ Extra virgin olive oil
- ❏ **1** Clove of garlic
- ❏ **1** Onion
- ❏ **1** Coconut milk can
- ❏ **1** Tablespoon of yellow curry paste
- ❏ Parsley or coriander

1. Heat water with laurel in a pan with a lid. Bring it to a boil and add the mussels. Put the lid on and wait until the mussels open.
2. When done, remove the shells and set them aside. Meanwhile, in a large pan, heat the olive oil and stir-fry the chopped garlic and onion. Cook until the onions are caramelized, then stir in the curry paste and coconut milk until well combined and a soft sauce forms.
3. Cook and reduce for five to ten minutes. Add the mussels, cook for two more minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/mejillones-salsa-curry-leche-coco/