

Thai mussels with dry white wine

COOKING
LOVERS TESA



Consejo del chef

Serve and sprinkle some Maldon salt with the chilli flakes to taste, and garnish with coriander leaves. Pair it with a glass of dry white wine.

Raciones para 2

750 gr Mussels

4 Cloves of garlic

2 Shallots

1 Lime zest

1 Lime juice

1 Tablespoon of green curry

40 gr Coconut milk

Maldon sea salt

Chilli flakes

Coriander

Olive oil

Dry white wine

- 1 Fry chopped garlic and shallots in a pan with olive oil.
- 2 When the onion is tender, add the curry paste, fry for a couple of minutes, and pour in the coconut milk. Shred the lime and squeeze it. Toss well and add the previously washed and clean mussels.
- 3 Cover the pan and cook for four more minutes until the mussels open.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/mejillones-thai-vino-blanco/>

