

Mussels in coconut & lemongrass broth

Ingredients: (Serves 4)

1 cup white rice
2 shallots, thinly sliced
2 long red chillies, seeds removed and roughly chopped
2 garlic cloves, roughly chopped
thumb-sized piece of ginger, roughly chopped
1 lemongrass stalk, white part roughly chopped
½ bunch of coriander, leaves picked and stems finely chopped
pinch of salt
2 tablespoons olive oil
6 kaffir lime leaves, scrunched
400ml tin coconut milk
500ml reduced-salt fish or vegetable stock
1 tablespoon fish sauce
1kg mussels, de-bearded
juice of 1 lime

Method:

1. Bring a medium saucepan of water to the boil. Boil rice for 8-10 minutes or until just cooked. Drain well and keep warm.
2. Meanwhile, combine shallots, chillies, garlic, ginger, lemongrass, coriander stems and a pinch of salt in a mortar and pestle. Bash and grind until a rough paste forms.
3. Heat oil in a large pot over medium heat. Cook paste and kaffir lime leaves for 2-3 minutes or until fragrant. Add coconut milk, stock and fish sauce and bring to a simmer.
4. Add mussels to coconut broth and cover with lid. Cook mussels for 3-4 minutes, shaking the pot occasionally, or until shells open.
5. To serve, spoon mussels and broth between four soup bowls. Squeeze over lime juice and garnish with coriander leaves. Serve rice at the side to mop up broth.