

## Saffron Cream Mussels

Infuse the saffron in the boiling water for a few minutes.

Combine the wine, onion and garlic in a large pan and bring to the boil. Drain the mussels and remove the mussel-free half of the shells.

Place in the pan and warm through. Drain the liquid into a small bowl. Cover the mussels and keep warm.

Melt the butter in a small saucepan. Stir in the flour, curry powder and turmeric. Stir in the drained liquid then the milk and saffron mixture. Cook over low heat for 1 minute.

Whisk the egg yolk and cream together and stir into the sauce. Heat but do not boil.

Place the shells in to four bowls and spoon the sauce over the top. Serves 4.

### ***For 4 Servings:***

2kg Omega<sup>TM</sup> Mussels

1/4 teaspoon saffron threads

3 tablespoons boiling water

3/4 cup (175ml) dry white wine

1 each: small onion, diced; large garlic clove, diced

1 tablespoon each: butter, flour

1/2 teaspoon each: mild curry powder, ground turmeric

1/2 cup (125ml) milk

1 egg yolk

1/2 cup (125ml) cream