

Steamed Omega™ mussels with sweet curry and coriander mayonnaise

To make the sauce, place the sliced onion and garlic in a medium sized sauce pan add 50ml of oil, gently sauté without colouring the onion for 6-8 minutes or until the onion is very soft.

Place the remaining ingredients (apart from the oil and coriander) in a food processor or blender and start blending, slowly add the remaining 500ml of canola oil to form a thick mayonnaise type sauce. If the mayonnaise becomes too thick, add a little hot water to dilute to the consistency you feel happy with. Season to taste with salt and pepper, add the chopped coriander and pulse two or three times to just combine so you maintain some green speckles to your sauce.

Place the sauce in a plastic squeezey bottle if you have one for ease of use.

To heat the mussels simple drop four 500gm pouches into a large pot of gently simmering water for two minutes. Remove from the water, cut open the bags and transfer into four hot bowls and squirt a little mayonnaise directly into each open mussel.

Garnish with a few slices of lemon and extra coriander leaves and serve at once.

This recipe was created by Luke McCann

For 4 Servings:

2kgs Omega™ mussels

100 gms Sliced white onion

550 mls Canola oil

2 Egg yolks

3 Tblsps White vinegar

1 clove Crushed garlic

2 Tblsps Sugar

1 Tblsp Standard curry powder

1 Tsp Turmeric

2 Tsp Fish sauce

1 cup Chopped coriander

Salt and freshly ground black pepper
to taste