

Steamed Omega mussels with chilli, saffron and coriander.

Serves 4 based as a Main and on 12 mussels per person.

- 48 Omega mussels, 2 packets of 1kg packs
- 60ml Peanut oil
- 4 each Saffron threads
- 300ml White wine
- 50ml Fish sauce
- 1 each Red chilli, fresh but mild, remove seeds and slice thinly
- 60g Fresh ginger root, peeled and grated
- 15g Garlic cloves, chopped fine
- 40g Coriander fresh pick leaves and chop stalk finely
- ½ each Loaf fresh baked baguette

Heat a wok with a lid, or use a suitable sized pot. Add the peanut oil, and cook off the garlic, ginger and saffron stirring for 3 minutes over moderate heat. Add white wine and fish sauce and reduce by half. Add fresh chilli and coriander stalk and then add the mussels in the shell, add the juice to the mixture also for added flavour.

Place a lid on the wok/pot and shake gently to ensure all the mussels are heated through.

Heat a separate pan and place the limes cut side down to brown up a little for the garnish. Place the mussels in suitable soup bowls with them standing upwards, pour over the juices and sprinkle over the picked fresh coriander. Serve immediately with freshly baked baguette.

Recipe Courtesy of Marc Soper