

Spicy Mussel Pot

Ingredients

Yield: 1 Portion

- 800 fresh mussels
- 250 ml fresh cream
- 750ml white wine
- 1 onion, diced
- 4 chilli, diced
- 4 garlic clove, chopped
- 2 tsp chopped fresh ginger
- 125g Rama margarine
- Salt to taste
- Fresh parsley

Instructions:

1. Melt the Rama in a saucepan.
2. Sauté the onion, chilli, garlic and ginger.
3. Add the white wine and allow the alcohol to evaporate.
4. Pour in the fresh cream.
5. Add the mussels.
6. Cover and simmer until all the mussels have opened.
7. Season with salt.
Garnish with parsley and serve immediately.

Best Paired with Thornleigh Sauvignon Blanc