



Thai style mussels

This is a really tasty and refreshing mussel dish that's sociable and fun to serve in the middle of the table.

Serves 2

1kg of fresh mussels
olive oil

1 x 400g tin of plum tomatoes,
roughly broken up

1 clove of garlic, peeled
and sliced

a thumb sized piece of
ginger, sliced

1 wineglass, about 140ml,
of white wine

salt and freshly ground
black pepper

1 or 2 fresh chilies,
finely sliced

a large handful of coriander,
roughly chopped

Give the mussels a good wash in plenty of clean cold water and scrub any dirty ones lightly with a scrubbing brush, pulling off any beardy bits you might find on them. Throw away any mussels that aren't tightly closed.

Heat your Tefal saucepan until nice and hot. Add a splash of olive oil and the garlic, sliced ginger and chilies. Shake around for a minute with a lid on and then add the white wine, the tomatoes and the mussels. Cover with the lid again and cook, shaking the pan now and then, for 2-3 minutes or until all the mussels have opened. Pick out any mussels that haven't opened and throw them away.

Taste and season with salt and pepper, and sprinkle with coriander just before serving.

Jamie Oliver
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