



RECIPE COURTESY OF JAMIE OLIVER

## Wok-cooked Fragrant Mussels



Serves 4-6

2kg / 4½ lb best live Mussels  
Olive oil  
2 cloves of garlic, finely sliced  
3 sticks of Lemon grass, outer leaves removed, finely sliced  
2 fresh chillies, red, green or both  
3 tablespoons finely sliced ginger  
2 handfuls of fresh coriander, pounded or finely chopped  
1 tablespoons sesame oil  
Salt and freshly ground black pepper  
5 Spring onions  
Juice of 3 limes  
1 x 400ml tin of coconut milk

Place your mussels with a couple of lugs of olive oil in a large, very hot wok or pot. Shake around and add the rest of the ingredients, apart from the lime juice and coconut milk. Keep turning over until all the mussels have opened. Throw away any that remain closed. Squeeze in your lime juice and add your coconut milk. Bring to the boil and serve immediately.