

Curry Mussels

1. Ginger	1 tbsp
2. Garlic	2 cloves
3. Shallot	2
4. Cumin	1 tbsp
5. Coriander	1 tbsp
6. Lime leaves	3 pcs
7. Cinnamon	1 tsp
8. Turmeric	1 tsp
9. Vegetable oil	2 tbsp
10. Cream	1/3 cup
11. Coconut milk	1 cups
12. Sugar	1 tbsp
13. Mussels	3 lbs

Instructions:

1. Purée the ginger, garlic, and shallot into paste.
2. In a large and heavy pot, heat the oil and sauté the paste for 1 – 2 minutes.
3. Add cumin, coriander, cinnamon and turmeric and sauté for another 2 minutes.
4. Add cream, coconut milk, lime leaves and sugar into the pot. Bring it to boil and simmer for 1 hour.
5. Before serving, add mussels into the curry source and simmer until mussels are opened.

Tips:

May replace mussels with any meat for the same curry source.