Mmmmh!

Steamed Mussels with White Beer

Ingredients

- 3 kg mussels
- 6 tbsp vegetable oil
- 9 sprigs lemongrass
- 3 tbsp grated fresh ginger
- 33 cl white beer
- 3 tbsp fish sauce
- 3 chopped green chillies
- 1 bunch coriander, chopped
- 1 bunch spring onions, thinly sliced
- juice of 3 limes

Persons: 10

Cooking time: 15 min.

Preparation time: 20 min.

Specific equipment

- 2 x 36 cm woks
- Ginger grater

Instructions

- Clean the mussels.

- Chop the lemongrass, green chillies and the white part of the spring onions.

- Grate the ginger.

- Heat the oil in a wok and sauté the lemongrass, ginger, chillies and the whites of the spring onions.

- After 3 minutes, add the mussels.

- Mix together the beer and fish sauce. Pour over the mussels.

- Cover but stir regularly over a high heat. Add the lemon juice just before serving.

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- Divide the mussels between the bowls with the juice. Garnish with the chopped coriander and chopped spring onions.