

Mussels with kaffir lime leaf broth

1.5 kg fresh green mussels (around 20 mussels)
1 small onion
2 garlic cloves
2-3 leaves silver beet
1 small chili
160g tin coconut cream / 320ml water
15ml olive oil
A squeeze lime or lemon juice
A grind of black pepper

Wash, scrub and remove the beards from the mussels,
Chop the onion, crush the garlic, slice the chili, fry them in the olive oil in a large pan, cut the silver beet into thin strips and add to the pan, cover and braise gently for 3-4 minutes, pour in the coconut cream, rinse out the tin twice and adding the water to the saucepan, turn the heat on high and when the broth is boiling rapidly add the mussels, grind over a generous grind of fresh black pepper, .cover and cook, shaking or stirring them a couple of times until they are all open,. Once they have opened they will be cooked. Discard any mussels that do not open.

Divide the mussels into bowls and pour over the broth