

# Thai Inspired Mussels

with coconut, lemongrass and chilli

# THAI INSPIRED MUSSELS WITH COCONUT, LEMONGRASS AND CHILLI

*Serves 4*

Embark on a Thai flavour escape. Yumbah mussels dance with lemongrass, shallots, and a kick of red chilli, harmonising in a pot of coconut cream decadence. This dish promises a symphony of Thai-inspired delights. Developed by chef Lauren Matthews of Pearl in partnership with Yumbah Aquaculture and South Melbourne Market.

- 2 kg of Yumbah mussels
- 2 tsp of peanut oil
- 2 stalks of lemongrass
- 5 cloves of garlic
- 1 knob of ginger
- 1 large shallot
- 1 red chilli  
(or more to taste)
- 1 tin of coconut cream  
(400ml)
- 1 lime (zest and juice)
- 1 bunch of coriander

1. Remove the outer stalks and tough green top of the lemongrass and trim the white section thinly.
2. Finely mince the shallot.
3. Peel garlic, crush and mince finely.
4. Peel ginger and mince finely.
5. Cut chilli length-ways and mince.
6. Rinse coriander, remove stalks and dice finely, set the leaves aside. Zest lime and set aside.
7. In a large pot, heat the oil on a medium to low heat.
8. Add the lemongrass, shallot, ginger, coriander stalks and chilli.
9. Cook for a few minutes until softened and fragrant.
10. Add the garlic and cook for a further minute.
11. Add the mussels and sauté for a few minutes.
12. Add the coconut milk and stir to coat the mussels.
13. Pop the lid on and bring to the boil.
14. Reduce to simmer for 5 or so minutes until the mussels open. Leave any unopened mussels over heat until they open or pry open with a knife.
15. Season to taste with salt and pepper (if needed) and finish with the zest and juice of the lime and fresh coriander leaves.
16. Serve alongside roti or bread of your choice.

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