

Mussels in an aromatic coconut broth



Photograph: Jill Mead

Serves 4

Prep time: 12 minutes

Cooking time: 10 minutes

3tsp olive oil

2kg fresh mussels, scrubbed clean (beards removed)

2 garlic cloves (unpeeled), halved

Few thyme sprigs

100ml dry white wine

400g can coconut milk

1 lemongrass stalk, halved lengthways

1 red chilli, thinly sliced on the diagonal

2 spring onions, trimmed and finely sliced on the diagonal

Sea salt and black pepper

Coriander leaves to finish

1. Heat a large heavy-based saucepan with a tight-fitting lid until it is very hot, then add the olive oil. Quickly tip in the mussels, garlic, thyme and wine. Cover the pan with the lid and let the mussels steam for 3-4 minutes until they are fully opened.
2. Drain the mussels over a bowl to catch the liquor, then pour it into a clean pan and boil to reduce by half. Add the coconut milk, lemongrass, chilli, spring onions and seasoning. Bring to a simmer and let bubble for 2 minutes.
3. Meanwhile, discard any unopened mussels and the garlic, then divide the mussels among warm serving bowls. Ladle the hot coconut broth over the mussels, picking out and discarding the lemongrass. Scatter over some coriander leaves to serve.