

## STEAMED MUSSELS WITH COCONUT MILK, CHILLI AND CORIANDER

Something spicy and easy, delicious when paired with  
**Insight Single Vineyard Gewurztraminer**

Serves 4

### INGREDIENTS

About 40-50 fresh mussels in their shells (Green Lip if possible), scrubbed and de-bearded  
1/3 cup fresh lime juice  
400 ml Coconut Milk  
1/3 cup white wine  
2 tablespoons Thai red curry paste  
2 tablespoons minced garlic  
2 medium sized onions, roughly chopped  
1 tablespoon Asian fish sauce  
2 red chilli roughly chopped  
1 cup of roughly chopped fresh coriander.

### METHOD

- 1) In a large stock pot, combine the lime juice, coconut milk, wine, curry paste, garlic, onions and fish sauce. Stir to dissolve curry paste and bring to a boil over high heat.
- 2) Boil for 2 minutes then add mussels.
- 3) Cover and cook, stirring occasionally, until mussels are opened, 5 to 8 minutes.
- 4) Remove from the heat and discard any unopened mussels.
- 5) Pour mussels and liquid into a serving dish and toss with fresh chilli and coriander.
- 6) Enjoy with warm ciabatta.

### TASTING NOTE: **INSIGHT** Single Vineyard Gewurztraminer

Look for the alluring characters in this wine; they're quite exotic. Aromas of herby bergamot, juicy lychee, old fashioned rose. There's spicy too, like star anise or cinnamon. Taste is likened to Turkish Delight, orange zest, fragrant roses and lush ginger plant. Intriguing and rewarding. Finishes crisp.

