



**Miele**

# Steamed mussels with coconut and finger lime

By Miele

**20 minutes**

Preparation Time

**5 minutes**

Cooking Time

**6 servings**

Serves

## INGREDIENTS

### Mussels

1kg fresh black mussels

### Coconut sauce

1 golden shallot, thinly sliced

2 cloves garlic, crushed

20g pickled ginger, sliced

2 tsp mirin

1 tbs tamari

300ml coconut cream

2 tbs miso paste

2 red chillies, thinly sliced

1 lime, juiced

250g angel hair pasta

### Garnish

4 finger limes, pulp removed

¼ cup picked coriander

## **METHOD**

### **Mussels**

1. Wash mussels, de-beard if necessary and discard any that have already opened.
2. Combine all ingredients except for mussels and pasta into a bowl, stir well.
3. Place mussels into a Solid steam tray and pour over coconut sauce.
4. In a Deep solid steam tray, add pasta and cover with 5cm of cold water.
5. Place both trays into the Steam oven and Steam at 100°C for 5 minutes.
6. Strain pasta through a fine sieve and combine with the mussels and sauce. Serve with fresh coriander and finger lime.

### **Hints and tips**

- Clams can be substituted for mussels.