



Steamed “Island Gold” Blue Mussels with Curry

INGREDIENTS

2	lbs	Mussels
3	oz	White Wine
2	oz	Heavy cream (35%)
1		Small Tomato (peeled, seeded and diced)
2	tbsp	Minced Shallots
1	tbsp	Minced Garlic
1	tbsp	chopped parsley
5		Fennel Seeds
1/2	tsp	Pesto
1		Celery Stalk (finely chopped)
1	tsp	Curry Powder
To taste		Salt & Pepper

PREPARATION *(Yields 4 portions)*

Place shallot, garlic, fennel seeds, celery, curry powder, and white wine in a sauce pot and bring to a simmer.

Add Mussels, cover and let steam for 5-7 minutes or until the mussels are open.

Remove mussels and place in serving dish.

Bring remaining liquid to a boil and add cream, tomato, parsley and pesto.

Season liquid with salt & pepper and pour over mussels.