

# Tom yum mussels

## Serves 2

- 1kg mussels (from the fish counter), cleaned
- 1 tbsp Thai red curry paste
- 1 lemongrass stalk, cut in half and bruised with a pestle
- 2.5cm piece ginger, cut into long slices
- 3 fresh makrut lime leaves
- 2 tbsp fish sauce
- 1 tsp dark brown sugar
- 200g Tenderstem broccoli

- 1-2 red chillies, finely sliced
- 1 lime, for squeezing

**1** At least 2 hours before cooking, soak the mussels in cold water, then rinse, drain and cover in water again. Leave covered with a clean tea towel in the fridge.

**2** Just before cooking, drain the mussels and discard any with broken shells or that do not close after a gentle tap on their shell.

**3** Add the curry paste, lemongrass, ginger, lime leaves, fish sauce, sugar and about 200ml water

to a large pot with a lid. Bring to the boil, then add the broccoli and bring back to the boil.

**4** Add the mussels, cover the pot and cook for 3 minutes. Give the pot a shake and if all the shells are open, turn the heat off. If not, cook for 1 minute or so more until all the shells are open (discard any that remain closed). Finish with a scattering of chilli and a squeeze of lime juice, then serve immediately, with rice, buttered baguette slices or French fries, if liked.