

RED CURRY SOUP WITH MUSSELS



INGREDIENTS

2,5
l



- 1 leek
- 1 onion
- oil for gentle frying
- 5 g Bresc Garlic chopped
- 2 dl white wine
- 0.5 l fish stock
- 0.5 l coconut milk
- 1 k mussels, cleaned
- 50 g Bresc Thai red curry
- 1 lime leaf

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Thai red curry 450g

PREPARATION METHOD

Chop the leek into large pieces and braise it in a large pan with the garlic. Add the mussels with the curry paste and lime leaf. Heat everything, then add the stock and coconut milk. Bring to the boil. Serve when the mussels have opened.