

Mussels in Dill Cream

Ingredients

Mussels
Chopped onion
Fresh milk
Cream sauce
Olive oil
White wine
Lime juice
Dill herbs
Bay leaf

Seasoning

Salt & pepper
Fish sauce



白酒香草奶油蛤青口
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The Steps

Rinse mussels. Bring water to boil. Briefly cook mussels with lemon & bay leaf.

Heat pan with olive oil. Stir-fry chopped onion, dill herbs, bay leaf.

Add fish stock, white wine & half-cooked mussels. Season with salt & pepper.

Add cream sauce to thicken the sauce.

Turn off fire. Add fresh milk & cream.

Pour some gin on top.

Lastly, squeeze some lime juice over the dish.

Done!



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