

Cataplana Mussels in Green Curry

Serves 4

Green curry brings a wonderful aroma to this striking seafood dish.

Ingredients

1 cup	heavy cream
2 Tbsp.	honey
1 Tbsp.	green curry paste
1 tsp.	ginger, peeled and grated
2 Tbsp.	cilantro, minced
3-4 oz.	fresh Penn Cove mussels, debearded and scrubbed clean

Method

Oven Temperature: 570-600 degrees

- Combine all ingredients together, excluding the mussels
- Using a 12 oz. cataplana, place the cleaned mussels into the bottom piece.
- Pour the cream sauce over the mussels and close the cataplana.
- Place in the searing/sauté zone of the oven.
- Allow the mussels to steam until they begin to open.
- Remove from the oven and serve with freshly baked [Focaccia](#).

