

## Cataplana Mussels in Green Curry

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### Makes 4 servings

*Exotic, simple and beautiful. Opening this copper vessel in front of your guests with this aromatic tasty sauce will bring a smile to their senses and a friendly zip to their palate – Enjoy the fun!*

### Ingredients

1 c	Heavy cream
2 T	Honey
1 T	Green curry
1 t	Ginger, freshly finely grated
2 T	Cilantro, freshly minced
3-4 oz	Fresh Penn Cove Mussels, cleaned

### Method

#### Oven at 570-600 degrees

- Combine all ingredients together excluding the mussels.
- Using a 12 oz. Cataplana, place the cleaned mussels into the bottom piece.
- For each 3-4 oz. of mussels, use 2 oz. of the cream sauce. Pour cream sauce over the mussels and close the Cataplana.
- Place in the Searing/Sauté zone of the oven.
- Allow the mussels to steam until the mussels begin to open.
- Remove from the oven and serve with freshly baked Focaccia bread.



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