

# Asian style mussels with lemon grass, coconut milk with potato matchsticks

Recipe for 4 portions

## Description

A mussel recipe prepared with Asian flair! Coconut milk, lemongrass and delicious crispy potato matchsticks.

## Ingredients

### Mussels

- 2 Kg Fresh mussels
- 1 Unit(s) Lemongrass
- 400 Ml Coconut milk
- 4 Sprig(s) Green onion
- 1 Tsp Curcuma
- 50 Ml White wine
- 2 Unit(s) Shallot
  
- Salt and pepper
- Vegetable oil

### Potato matchsticks

- 400 Gr Yukon gold potatoes
  
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **375 F°**

### Preparation

Clean the mussels if necessary.

Peel the potatoes and then cut them with the mandolin as thinly as possible. Cut them into matchsticks. Wash them in cold water to remove as much starch as possible.

Finely slice the green onions and lemongrass. Slice the shallots.

### Mussels

In a large sauce pot, place the white wine, shallots, mussels, lemongrass salt and pepper. Cover and cook until all the mussels have opened. Remove 3/4 of the cooking juice and freeze for another time.

Add the coconut milk, turmeric, stir and bring to a boil for 2 minutes. Taste and season accordingly. Sprinkle with the green onion at the last minute.

### Potato matchsticks

Strain the potato matchsticks. Pat them dry. In a hot fryer, fry the potatoes until they are nice and crispy. Make sure they have a nice golden color while not allowing them to become too dark or burned.

Season with salt after straining the excess oil. Garnish the mussels with the matchsticks at the same time as the green onions.

**Bon appétit!**