

Sake Steamed Mussels with Creamy Yuzu Kosho Sauce



<Ingredients (4 serve)>



- 500g Fresh mussels
- 150g Smoked bacon
- 5 cloves Garlic (minced finely)
- 1 Brown onion (chopped finely)
- 2 Tbsp Olive oil
- 150ml Cooking Sake
- Black pepper (ground)
- Sea salt (optional)*

250g Fusilli
sea salt

*)Depend on the saltiness of bacon. Tune your taste.

<Creamy Yuzu Kosho Sauce>



1 heap tsp Yuzu Kosho paste
150ml Light thickened cream (single cream)

<Method>

1. Cook the vegetables and bacon

Pour the olive oil in a stew pan and simmer the garlic, onion and bacon on low heat with the lid on. Stir with spatula for avoiding any coloured.

2. Meanwhile clean the mussels and boil the fusilli

Place the mussels in a colander in the sink and run water over them, using your hands or a clean scrubbing brush to rub off any debris like seaweed, sand, barnacles, or mud spots that could be on the shell. If you find any mussels with open shells, lightly tap that mussel against the side of the sink. If the mussel closes up again in response to this turmoil, it's alive. If it doesn't move, discard it.



Pour decent amount of water in a deep sauce pan and bring it to the boil. Add the sea salt and boil the fusilli until al dente.

3. Steam the mussels

Turn the heat on high heat and rush the mussels into the stew pan and pour the sake over. Put the lid tightly and steam for 3-4 minutes or until the shells are open. Remove from the heat.



4. Meanwhile make the sauce

Put all ingredients in a bowl and mix well until the Yuzu Kosho paste is dissolved.



5. Assemble all

Add the boiled fusilli to the stew pan and heat on low heat. Pour over the creamy sauce and stir for coating well. Sprinkle some black pepper over and serve immediately.