

Neethlingshof Wines /
The Lord Neethling restaurant

Fresh Mussels



Ingredients

approx 15 fresh mussels
3 tsp grated fresh ginger
1 clove crushed garlic
125ml coconut milk
50ml Neethlingshof Chenin Blanc
50g sliced red pepper
50g sliced yellow pepper
50g chopped onions
garnish with fresh coriander

Method

Steam the mussels open.

In a saucepan:

Saute onions, peppers, garlic and ginger. Add the Neethlingshof Chenin Blanc and coconut milk and simmer for 1 minute. Add the steamed mussels to the sauce and simmer for 5 minutes. Serve with fresh coriander and freshly baked bread.

Wine pairing: Neethlingshof Chenin Blanc



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