



## Chermoula Mussels

### Ingredients

1 kg mussels  
2 knobs of butter  
1 tspn chermoula\*  
Salt & Pepper  
100ml white wine  
100ml soda water  
1 medium tomato diced  
¼ cup coriander chopped  
¼ cup shallots chopped

### Method

Place mussels in a small pot with butter, chermoula, salt & pepper, sauté for 5 minutes then add wine and soda water. Bring to the boil, when mussels open add tomato, shallots, coriander and serve immediately.

### \*Chermoula

1 bunch coriander, washed and chopped (including stalks and roots)  
½ bunch of continental parsley leaves, washed  
2 tsp of ground cumin  
2 tsp of ground coriander  
2 tsp of paprika  
Knob of fresh ginger, chopped  
2 cloves garlic  
100 ml olive oil  
100 ml lemon juice  
1 tsp salt  
1 tsp pepper

### Method

Place all ingredients in a food processor and blend to form a paste.

### Note

This is a wonderful marinade for meat and poultry, brilliant with seafood and can be used as a dressing by adding extra olive oil or lemon juice. Keeps in fridge for a month, store in air-tight container.