

Curried Mussels in cream

Serves 4

Great for an evening with close friends.

Ingredients:

- 1/2 cup sour cream. 2 cups yoghurt
- 2 tbsp Himalaya Gourmet Curry Masala
- 2 tbsp diced onion. 1 Diced tomato.
- 1 table spoons flour
- 5lbs or one bag of mussels.

Method: Rinse the mussels in plenty to cold water. Steam in a cup of water, in a covered pan for about 5 minutes. Drain. Save the liquid. Scoop out the meat from half the shells. Discard empty shells. Aside, fry the onions until golden. Add tomato, then flour and Himalaya Gourmet Curry masala. In a few minutes add the saved liquid. Bring it to a boil. Stir in the sour cream, yogurt, the mussels and salt to taste. Serve.