



Chilli Mussels with Matso's Mango beer

Ingredients

Serves 2

- 1kg whole mussels rinsed & drained
- 1 x 330ml Matso's mango beer
- 2 tablespoons olive oil
- 3 cloves finely chopped garlic
- 2 tablespoons thyme
- 2 red chillies finely chopped
- 1 large ripe tomato cut into chunks
- 1/3 cup cream
- 1 lemon zested
- 2 tablespoon chopped parsley
- 4 fresh mango cheeks diced



Method

Heat a large pan or wok. Sweat the garlic in the oil with the thyme and chilli until the garlic turns brown.

Add the tomato and mango cheeks. Open the beer and have a big swig :)

Pour the rest of the beer into the pot.

Cook rapidly for a few minutes then add the mussels. Cover with a lid and cook over high heat for approx. 5 minutes until the mussels open.

Add the cream, lemon zest and parsley and serve immediately with crusty beer and a cold mango beer.

