



fresh produce



• seafood



• gourmet



Chilean Mussels Masak Lemak Nanas

Serves: 1

Ingredients

- 200g Chilean Half Shell Mussels
- 50g masak lemak paste
- 2 pcs tamarind, sliced
- 6 pcs finely sliced honey pineapples
- 100 ml water
- 120 ml coconut milk
- Oil for frying

Preparation

1. Heat up oil in a pan. Sauté masak lemak paste until fragrant. Add in tamarind slices, pineapples & water.
2. Once the pineapples have softened slightly, pour coconut cream & bring to a boil.
3. Add in Mussels & stir until cooked.