

## Mussels with Harissa

Serves 4

### Ingredients

Harissa Paste:

200g red chillies

200g Harissa

Sea salt

3 tsp caraway seeds

3 tsp ground cumin

4 garlic cloves

100g red peppers peeled & de-seeded

1 desertspoon tomato puree

1 desertspoon red wine vinegar

2 tsp smoked paprika

4 tbsp olive oil

2 kg Mussels, cleaned and de-bearded

200ml single cream

Handful of chopped coriander

### Method

Put all the Harissa ingredients in a food processor and blend until smooth.

Heat a wide pan with lid, add the paste and stir for 1 minute.

Add the mussels, put the lid on and let the mussels cook for 2-3 minutes.

When the mussels start to open, add the cream and coriander, and give them a gentle stir. Put the lid back on and cook for another minute.

Serve immediately alongside lots of crusty bread to soak up the juices.