

STEIN'S AT HOME

The Indonesian Curry Menu



Mussels with Cider



Indonesian Seafood Curry



Passion Fruit Eton Mess



Watch Rick cook the menu

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Mussels

with spring onion and Cornish cider

Ingredients:

Mussels | Cider | Spring onion sauce | Bread

Cooking Instructions:

Rinse the **mussels** thoroughly in running cold water, removing any fibrous strands.

Discard any which remain open after gently tapping or squeezing them.

Heat a medium pan and add the **mussels** and 100ml of the **cider**. Cover with a lid and cook for 3 or 4 minutes until the **mussels** are just open, turn the **mussels** over once during this time.

Add the contents of the **sauce** pouch, stir through the **mussels**, let it heat up and serve immediately.

Enjoy with **crusty bread** and the remaining **cider**.

Indonesian Seafood Curry

sea bass, cod and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

Ingredients:

Seafood selection - sea bass, cod, prawns
Curry sauce | Coconut milk | Green beans
Shredded coconut | Fried shallots
Indonesian salad dressing | Rice | Spice pot

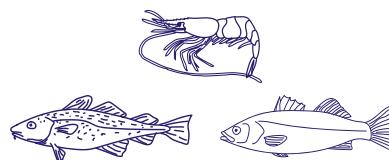
Cooking Instructions:

Place the **seafood selection** into a saucepan with the **curry sauce**, **coconut milk** and if you like your curry hot add the optional **spice pot**. Bring to a simmer without a lid until cooked through, about 4-5 minutes. Do not allow it to boil rapidly as this will break up the fish.

Heat the **rice** in the microwave on full power for 2 minutes or simply boil in the bag for 5 minutes.

Mix the **green beans**, **shredded coconut**, **fried shallots** and **Indonesian salad dressing** in a bowl.

Serve the **curry** with **rice** and the **bean salad** alongside.



The Indonesian Seafood Curry has long been a favourite at The Seafood Restaurant.

ALLERGENS: mussels - **MOLLUSCS** | cider - **SULPHITES** | spring onion sauce - **MILK** | bread - **GLUTEN**
seafood selection - **FISH, CRUSTACEANS** | curry sauce - **NUTS, SULPHITES, CRUSTACEANS, SESAME, CELERY**
Indonesian salad dressing - **CRUSTACEANS, SULPHITES** | meringue - **EGGS, SULPHITES, MILK**
double cream - **MILK**

Made in an environment handling: **CELERY, CEREALS CONTAINING GLUTEN** (such as barley and oats),
CRUSTACEANS (such as prawns, crabs and lobsters), **EGGS, FISH, MILK, MOLLUSCS** (such as mussels and oysters), **MUSTARD, PEANUTS, SESAME, SOYBEANS, SULPHUR DIOXIDE AND SULPHITES, NUTS**

Passion Fruit Eton Mess

Meringue, whipped cream and fresh passion fruit

Ingredients:

Meringue | Double cream | Passion fruit

To Serve:

Whisk the **cream** in a bowl until it forms soft peaks.

Break the **meringue** into chunks.

Gently fold the **meringue** pieces into the **cream**.

Spoon the **meringue** and **cream** mixture onto plates, slice the **passion fruits** in half and spoon the juice and seeds over it.

Please **refrigerate items** after opening your box.

Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
Occasionally we may need to substitute products if we're unable to source from our suppliers.