

# THE PRESS DEMOCRAT

## Tasting Room

September 21, 2005

features

## Rosé



### Field Stone

### 2004 Rosé de Sangiovese

Alexander Valley

**This off dry rosé... was vibrant...  
cranberry flavors.**

### Try pairing it with

## Red Curry Mussels Over Noodles

Recipe provided by Michele Anna Jordan  
FOR THE PRESS DEMOCRAT

*Makes 6 servings*

- Kosher salt
- 1 pound thin fresh Chinese egg noodles
- 2 cans (14-oz) coconut milk, unshaken
- 2 Tbsp red curry paste, or to taste
- 2 tsp dark brown sugar
- 2 1/2 Tbsp Thai fish sauce
- 2 1/2 pounds fresh black mussels in the shell
- 8 kaffir lime leaves
- 1 cup basil leaves
- 4 fresh small red chile peppers, thinly sliced
- Fresh cilantro sprigs for garnish

Fill a large pot 2/3 full with water, bring it to a boil and salt it liberally.

Gently pull the strands apart and drop them into the boiling water, stirring to keep them separate. Bring to a second boil, cook for 1 minute and drain through a colander. Rinse thoroughly in cool water and transfer to a large wide bowl.

Carefully open the cans of coconut milk, taking care not to shake them, there should be a thick layer of cream on the top of the cans. Spoon off a total of 1/2 cup from each can and put into a wok. Set over medium heat and stir until the cream becomes oily and aromatic, about 3 minutes. Add the red curry paste, stirring continuously until sharp fragrances mellow, about 3 minutes. Add the sugar, fish sauce and remaining coconut milk from both cans. Stir well and simmer 5 minutes. Taste and correct the seasoning, adding more curry paste or more fish sauce for balance.

Meanwhile, scrub the mussels under running water and debeard if necessary. Discard any mussels that do not close to the touch. Stir the mussels into the coconut sauce and add kaffir lime leaves, basil and chilies. Cook, stirring now and then until the shells just open, 2 to 3 minutes.

Warm the noodles by returning them to a colander and running them under very hot tap water. Drain thoroughly and divide among soup bowls.

Ladle mussels and sauce over the noodles, discarding any mussels that don't open. Garnish with cilantro sprigs and serve immediately.