

BLACK PEPPER CRAB

黑胡椒螃蟹



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- | | |
|--|---------------|
| 1) Crabs | Approx 1.2 kg |
| 2) Butter | 60g |
| 3) Water | 600ml |
| 4) Light Soy Sauce | 1 tbsp |
| 5) Love, Afare
Black Pepper
Crab Spice | 1 sachet |

Instructions:

- 1) Remove and discard inedible parts of each crab. Cut each crab into smaller pieces.
Crack the pincers slightly. Wash and drain.
- 2) In a pot, add Black Pepper Crab Spice, butter, light soy sauce, water and crab.
- 3) Cover the pot with a lid. Turn on high heat. Bring to boil.
- 4) When boiled, with the lid still covered, continue to simmer for 15 minutes until the sauce is almost dry.
- 5) Remove the lid. Stir-fry crabs until the parts are well-coated with sauce and almost dry.
- 6) Place in a serving dish. Serve hot.



Tips:

Love, Afare Black Pepper Crab Spice can be cooked with other seafood such as prawns, crayfish, lobsters, meat and pasta.