

# CHILLI CRAB

## 辣椒螃蟹



SCAN FOR  
MORE RECIPES!



### Cooking Instructions

#### Cooking Ingredients:

- |                                     |               |
|-------------------------------------|---------------|
| 1) Crabs                            | Approx 1.2 kg |
| 2) Water                            | 800ml         |
| 3) Tomato Ketchup                   | 300g          |
| 4) Corn Starch                      | 1 tbsp        |
| (dissolved with 2 tbsp of water)    |               |
| 5) Eggs (beaten)                    | 2             |
| 6) Light Soy Sauce                  | 1 tbsp        |
| 7) Love, Afare<br>Chilli Crab Paste | 1 packet      |

#### 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 Chilli Crab Paste, tomato Ketchup, light soy sauce, water and crab.
- 3) Cover the pot with a lid. Turn on high heat. Bring to boil.
- 4) When boiled, turn to medium heat, with lid still covered, continue to simmer for 18 mins.
- 5) Remove the lid. Add dissolved corn starch to the pot to thicken the gravy.
- 6) Gently add the beaten eggs to the pot. Stir gently till cooked.
- 7) Place in a serving dish. Serve hot.



#### Tips:

Enjoy the dish with buns or baguette. Love, Afare Chilli Crab Paste can be cooked with other seafood such as prawns, crayfish, lobsters, squid and pasta.