



BLACK PEPPER CRAB 黑胡椒螃蟹

Cooking Instructions

Cooking Ingredients:

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| Crabs | Approx. 1.2kg |
| Butter | 60g |
| Water | 600ml |
| Light Soya Sauce | 1 tbsp |
| Love, Afare Black Pepper Crab Spice | 1 packet |

Tips:

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

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 soya 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.