



Singapore Chilli Crab

IMPORTANT: Please read instructions carefully before cooking.

Ingredients

Chilli Crab

	<u>for 1 Crab</u>	<u>for 2 Crabs</u>
(A) Peanut Oil	146 ml	292 ml
(B) Sri Lanka Crab	1 – 1.2 kg	2 – 2.4 kg

Chilli Crab Gravy

(C) Fried Peanut Oil (<i>from Step B3</i>)	10 ml	20 ml
(D) Chilli Crab Paste*	300 gm	600 gm
(E) Crab Juice (<i>from Step A6</i>)		
(F) Water (<i>for Step C4</i>)	470 ml	940 ml
(G) Extra Hot Chilli Mix*#	as desired	as desired
(H) Chilli Crab Premix*	15 gm	30 gm
(I) Water (<i>for Step C6</i>)	30 ml	60 ml
(J) Eggs (lightly beaten)	1.5 nos	3 nos
(K) Fried Peanut Oil (<i>from Step B3</i>)	15 ml	30 ml

Garnishes & Condiments

Chinese Coriander	5 gm	10 gm
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* Items available from Prima Taste

Optional

Step A:

Preparation Procedures

Sri Lanka Crab

1. Soak (B) Sri Lanka Crab in ice-cold water until it stops moving. Remove from water and clean the shell.
2. Remove apron flap from the underside of the Crab and pull body away from shell.
3. Remove stomach sac from the shell. (*Keep shell and roe for Step C*).
4. Remove gills from the body.
5. Cut away the tips of the legs. Cut the body in half. For each half, cut into 3 pieces. Hammer the pincers so that the shell is slightly cracked.
6. Put the Crab onto a plate. Keep the (E) Crab Juice collected on the plate for Step C3.

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Step B:
Cooking Procedures
Fried Sri Lanka Crab

1. Pour (A) Peanut Oil into wok and heat for 30 seconds on medium heat.
2. Add (B) Sri Lanka Crab (without shell) and cover the wok. Fry for 1 minute. Turn over the Crab and fry for another 30 seconds.
3. Remove Crab and strain oil with strainer. Fried Sri Lanka Crab and Fried Peanut Oil are ready for Step C. *(Keep sufficient Peanut Oil for Step C1 and C8.)*

Step C:
Cooking Procedures
Singapore Chilli Crab

1. Pour (C) Fried Peanut Oil and (D) Chilli Crab Paste into wok. Stir and mix for 1 minute on medium heat.
2. Add Fried Sri Lanka Crab from Step B3. Stir well to ensure that every part of the Crab is coated with the paste. Cover the wok. Fry for 1 minute on medium heat.
3. Pour (E) Crab Juice on the wok around the Crab. Stir and mix well for 30 seconds.
4. Gradually add (F) Water around the wok.
5. Place shell from Step A (outer shell facing up) on top of the Crab. Cover the wok for 1.5 minutes. Stir, mix and scoop the gravy onto the Crab. Cover for another 2.5 minutes before scooping the gravy onto the Crab again.
6. Sprinkle desired amount of (G) Extra Hot Chilli Mix. Pour (H) Chilli Crab Premix and (I) Water into a bowl. Stir and mix well. Add mixture to the Crab and stir evenly for 30 seconds.
7. Add (J) Eggs around the Crab and stir well for 20 seconds.
8. Pour (K) Fried Peanut Oil (*from Step B3*) onto Crab and stir evenly. Scoop and coat gravy onto Crab.
9. The Singapore Chilli Crab is ready to be served.

Step D:
Serving Suggestion
Singapore Chilli Crab

1. Serve Singapore Chilli Crab hot with rice or bread and garnished with Chinese Coriander.

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Storage

- Chilli Crab Paste
- Chilli Crab Premix
- Extra Hot Chilli Mix

Store in cool, dry place. After opening, keep pack refrigerated and used within 3 days.

Estimated Yield Per Packet	No. of Portions
Chilli Crab Paste per packet (600 gm)	2 Crabs (2 – 2.4 kg)
Chilli Crab Premix (15 gm per packet x 2 pkts)	2 Crabs (2 – 2.4 kg)
Extra Hot Chilli Mix per packet (5 gm)	2 Crabs (2 – 2.4 kg)

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