

Chilli Crab Claw with Chilli Sauce



*The
Perfect Meal*

Episode 3

Chef Yong Bing Ngen
- Majestic Restaurant -

Ingredients

2 nos.	Live Crab (about 800 gm each)
1 no.	Chilli (chopped)
2 slices	Ginger (chopped)
1 no.	Shallot (chopped)
3 nos.	Garlic (chopped)
1 whole	Cucumber (shredded)
1 no.	Egg

Seasoning

½ tsp	Salt
1 tsp	Sugar
1 tbsp	Soya Sauce
1 tbsp	Hua Diao Chinese Wine
2 tbsp	Ketchup
2 tbsp	Chilli Sauce
100ml	Chicken Stock

Prepare 4 wine glasses.

Method

- 1) Clean crab and remove roe. Set aside.
- 2) Cook crabs in boiling water for 10 minutes. Leave cool.
- 3) Remove crab meat from shell.
- 4) Divide and place shredded cucumber into the 4 wine glasses topped with crab meat.
- 5) Place glasses into fridge and chill.
- 6) Heat wok with oil. Add chopped shallot, garlic, ginger, chilli and crab roe. Mix and fry till fragrant. Add chicken stock followed by the rest of the seasoning.
- 7) When sauce is starting to reduce, add beaten egg and stir evenly.
- 8) Remove wine glasses from fridge and top with sauce. Serve.