



Thinking of you
Electrolux



RECIPES by
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APPETIZER

CREAMY CRAB PASTA

Here's what you can do with leftover crab. It's a must try!

You can actually make this dish faster when you use an Electrolux Brio hob. The recipe requires boiling and since this particular hob heats up faster, you can cut your boiling time by a third.

INGREDIENTS

100 g	Crab meat (Claw and Body)
30 g	Shallots (Minced)
5 g	Garlic (Paste)
50 ml	White wine
1 sprig	Tarragon
30 g	Butter (Unsalted)
10 g	Flour
100 ml	Cream
10 g	Crab butter
To taste	Salt and pepper
180 g	Angel hair pasta



PROCEDURE

Add white wine, garlic, shallots and tarragon to pan and reduce to syrup using your Electrolux hob. Add butter and whisk until incorporated. Add flour and cream. Bring to a boil. Add crab fat and adjust seasoning. Add crab and gently stir to warm through.

Cook pasta by following directions on package.

Add pasta to crab sauce and slowly toss. Serve in pasta bowl and garnish with crusty bread.