



Thinking of you  
**Electrolux**



RECIPES by  
Chef Bruce Lim



## MAIN COURSE

# SEASIDE CRAB IN SPECIAL CHILI SAUCE

Who doesn't love chili crabs? Here is my take to a simple dish that would surely make your day!

### INGREDIENTS

500 grams	Mud crabs
100 grams	Butter (unsalted)
75 grams	Oyster sauce
25 grams	Sugar
25 grams	Chili garlic sauce
50 grams	Ginger
50 grams	Onion leeks
10 grams	Garlic
25 ml	Oil
25 grams	Slurry cornstarch water
to taste	Salt and pepper



### PROCEDURE

Clean crabs by removing top shell from body. Pull out the feather like gills and wash under cold running potable water. Cut crabs in manageable sizes. Set aside. In a large sauté pan, sauté garlic and onion leeks for 5 minutes using your Electrolux hob. Add oyster sauce, chili garlic sauce and unsalted butter. Mix well until sauce becomes gravy like. Add sugar and crabs. Simmer with a lid on for 15 minutes. Once crabs are cooked, thicken with cornstarch slurry. Once thick, serve straight away.