

Chele di granchio al rosmarino

Ingredients:

- * 1 kg fresh crab claws
- * 3 cloves garlic, minced
- * 20 g fresh rosemary
- * 20 ml brandy
- * Black pepper

Instructions:

1. Clean the crab claws and place in a shallow BLACK.40 tray with the minced garlic, rosemary, brandy, and black pepper.
2. Preheat your oven to 160°C using the combi preset.
3. Drizzle the crab claws with olive oil and brandy.
4. Place the tray in the oven and cook for 420 seconds.
5. After 420 seconds, reduce the oven temperature to 170°C and continue cooking for another 420 seconds.
6. Remove the tray from the oven and serve immediately.