

Baked Alaskan King Crab Legs



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Ingredients:

Frozen Alaskan King Crab Legs

Unsalted butter 150 gram
(at room temperature)

1 tsp Sriracha

1 ½ tbsp Lemon juice

1 ½ tbsp Sugar

3 dashes Smoked paprika

1 tbsp Chopped parsley

Workflow:

1. Preheat the oven to 200°C using '4D HotAir' Mode.
2. Cut the king crab legs into shorter segments and then cut them open (lengthwise to expose the meat)
3. Whip the softened butter with a whisk and add the lemon juice, sriracha, and sugar. Combined it well and whisk until having a smooth texture.
4. Spread the butter over the crab legs with a small spoon and top off with the smoked paprika.
5. Then put them on a baking tray and put them at level 2 in the oven. Bake for 5 minutes.
6. Take them out of the oven, sprinkle with chopped parsley.

Setting procedure:

Put the pan at level 2 in the oven and bake with 4D HotAir at 200°C for 5 minutes.

4D HotAir



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