



Salted Egg Crab

Overview

Difficulty: Easy

Servings: 2

Preparation Time: 45 minutes

Cooking Time: 35 minutes

Ingredients

Salted Egg Sauce		Crab Marinate	
6	Whole Salted Duck Eggs	2	Medium-Sized Mud Crabs
30g	Unsalted Butter	1 Tablespoon	Sesame Oil
100ml	Whipping Cream	2 Tablespoons	Light Soy Sauce
20ml	Coconut Cream	2 Tablespoons	Fish Sauce
100ml	Water	1 Tablespoon	Garlic - Chopped
15 Pieces	Curry Leaves	A Pinch	Salt
1 Teaspoon	Garlic - Chopped	A Pinch	White Pepper Powder
1 Teaspoon	Shallots - Chopped		
5g	Ginger- Sliced	Garnish	
2	Chilli Padi - Crushed	50g	Spring Onions - Chopped
To Taste	Salt	20g	Coriander Leaves
To Taste	White Pepper Powder	As Desired	Steamed Buns
To Taste	Sugar		

Method

Step 1Chop garlic, shallots, spring onions, and crush chilli padi.



Step 2Separate claws and quarter the body of the crabs.

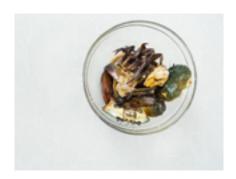


Step 3

Place crabs in a bowl, and add light soy sauce, sesame oil, fish sauce, the chopped garlic, and a pinch of salt and pepper. Mix well and set aside to marinate for about 30 minutes.







Step 4In a pot of boiling water, fully cook salted eggs and separate the yolks from the whites.



Step 5Retain two whole eggs and four egg yolks.







Step 6Melt butter in a lightly heated pan and fry ginger and curry leaves till fragrant.







Step 7Add in chopped garlic, shallots, the marinated crab and water. Cook for about 10 minutes with lid on.









Step 8Remove the crab pieces and in the same pan add in the egg and yolks while breaking them loose



with a wooden spoon.



Step 9

Add in the whipping cream, coconut cream, and crushed chilli padi, salt, sugar, and pepper. Let the sauce simmer.







Step 10

Smoothen the sauce using a hand blender and add in the crabs while tossing them well.







Step 11

Place the crabs on a plate and drizzle the sauce over. Garnish with chopped spring onions and coriander and serve with steam buns on the side.





