



Salted Egg Crab

Overview

Difficulty: Easy

Servings: 2

Preparation Time: 45 minutes

Cooking Time: 35 minutes

Ingredients

Salted Egg Sauce

6	Whole Salted Duck Eggs
30g	Unsalted Butter
100ml	Whipping Cream
20ml	Coconut Cream
100ml	Water
15 Pieces	Curry Leaves
1 Teaspoon	Garlic - Chopped
1 Teaspoon	Shallots - Chopped
5g	Ginger- Sliced
2	Chilli Padi - Crushed
To Taste	Salt
To Taste	White Pepper Powder
To Taste	Sugar

Crab Marinade

2	Medium-Sized Mud Crabs
1 Tablespoon	Sesame Oil
2 Tablespoons	Light Soy Sauce
2 Tablespoons	Fish Sauce
1 Tablespoon	Garlic - Chopped
A Pinch	Salt
A Pinch	White Pepper Powder

Garnish

50g	Spring Onions - Chopped
20g	Coriander Leaves
As Desired	Steamed Buns

Method

Step 1

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



Step 2

Separate 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 4

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



Step 5

Retain two whole eggs and four egg yolks.



Step 6

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



Step 7

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



Step 8

Remove 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.

