

Singapore Chilli Crab



Ingredients

For the Chilli Paste

- 2 red chillies, coarsely chopped
- 2 tbsp white miso paste
- 1 tbsp fresh garlic, coarsely chopped
- 1 small brown onion, roughly chopped
- 3 tbsp fresh ginger, roughly chopped

For the Crab

- 2kg fresh Mud or Blue Swimmer crab
- Cooked thin egg noodles or rice to serve
- Fresh coriander sprigs to garnish

For the Sauce

- 1/4 cup peanut oil
- 1 tbsp shrimp paste
- 1 cup tomato puree
- 1/4 cup sweet chilli sauce
- 1 tbsp tomato paste
- 2 tbsp soy sauce
- 1 tsp sesame oil
- 200ml water
- 1 egg, lightly whisked

Directions

Step 1 – Make the chilli paste by blitzing all of the paste ingredients in a food processor until a smooth paste is formed. Set aside.

Step 2 – Clean and quarter the crabs, reserving the crab tomalley (crab “mustard”). Set aside.

Step 3 – Prepare the barbecue for direct cooking over high heat (260°C-290°C). Preheat a BBQ safe casserole dish or Dutch oven.

Step 4 – Once the casserole dish has heated, add the peanut oil and shrimp paste and fry off for 2 minutes, then add the processed chilli paste and cook for a further 3 minutes. Add the tomato puree, sweet chilli sauce, tomato paste, soy sauce, sesame oil and water and bring to the boil. Cook for 5 minutes then reduce to a simmer.

Step 5 – Add the crab claws to the pot and cook for 3 minutes, then add the reserved crab tomalley, stirring well. Add the remaining crab pieces and cook for around 7 minutes, covered with a lid or foil.

Step 6 – Remove the crab pieces from the pot and set aside, then while stirring the sauce, add the egg in a thin stream to create egg ribbons. Return the crab to the pot, stir well then serve with noodles or rice, garnished with the coriander.

