

Recipe of the Week

Salt & Pepper

Mud Crab

- 2 Live Mudcrabs
- 2 tsp Sea Salt
- 2 tsp White Peppercorns
- 1 tsp Sichuan Peppercorns
- 2 tbsp Vegetable oil
- 3cm Ginger, grated finely
- 3 Garlic Cloves, chopped finely
- 1/4 cup Shao Hsing Wine/Dry Sherry
- 2 tsp White Sugar
- 4 Shallots, sliced finely
- 1/2 cup Coriander Leaves



Place crabs in freezer for 30 minutes or until they have gone to sleep. Remove main shell from crab and clean thoroughly. Place crab on a chopping board, using a heavy bladed knife, cut crab in half through body. Cut off main claw and then cut remaining part of body into two halves. Using back of knife, bash shell of claws to allow flavour to get to meat and crab to cook more easily.

Repeat process with second crab and set crab pieces aside.

Combine salt and both peppercorns in a mortar and pestle and pound until they are finely crushed.

Heat oil in wok and add ginger, garlic and half the salt and pepper mix. Stir-fry for 1-2 minutes or until very fragrant. Add crab and stir-fry until almost cooked. Finally, add combined wine and sugar and bring to the boil. Cover and simmer for 5 minutes.

Toss in green onions and half the coriander.

Serve immediately with remaining salt and pepper mixture