



Patricia's Singapore Style Chilli Crab

Primo Estate's Patricia was born and raised in Singapore; she remembers the joys of the national dish from a young age. Patricia describes her childhood memories of the dish, "the thick, messy, sweet, spicy, tomatoey sauce with egg stirred through making it all gooey and gloopy was a joy to eat!" What kid (big and small!) doesn't want an excuse to lick their fingers! Perfect with a cold glass of Primo Estate La Biondina on a hot summer night.

Salute!

Ingredients:

- 4 tbsp vegetable oil, for frying
- 4 fresh crabs, about 250g each, halved and cleaned
- 2 tbsp sesame oil
- 2-3 tbsp chilli sauce
- 3 tbsp tomato ketchup
- 1 tbsp soy sauce (light)
- 1 tbsp sugar
- 1 cup chicken stock or water (I use vegetable stock)
- 2 eggs, lightly beaten
- Salt and ground black pepper
- 2 spring onions (scallions), finely sliced and fresh coriander (cilantro) leaves, finely chopped, to garnish

For the spice paste:

- 4 garlic cloves, chopped
- 25g fresh root ginger, chopped
- 4 red chillies, seeded and chopped (if you like it hot, use bird eye chillies)

Method

1. Using a food processor, grind the spice ingredients into a paste; set aside
2. Heat the oil for -frying in a wok or heavy pan until very hot. Drop in the crabs and fry until the shells turn bright red. Remove from the oil and drain.
3. Heat the sesame oil in a wok and stir in the spice paste. Fry the paste until fragrant then stir in the chilli sauce, ketchup, soy sauce and sugar.
4. Toss in the fried crab and coat well in the sauce. Pour in the stock or water and bring to the boil. Reduce the heat and simmer for 3-5minutes. Season the sauce to taste.
5. Pour in the eggs, stirring gently, to let them set in the sauce.
6. Serve immediately, garnished with spring onions and coriander.

Enjoy!

The Primo Team