

Premium Seafood Sauce & Soup Stock Usage Guide

1. Singapore Style Chilli Crab Sauce & Black Pepper Crab Sauce

Serving Suggestion:

Chilli Crab = 1 packet per 500g of seafood

Black Pepper Crab = ½ packet per 500g of seafood

You may substitute the main ingredient with any seafood of your choice.

The recipe is based on 500g of Mud crabs.

CHILLI CRAB / BLACK PEPPER CRAB RECIPE

1. Heat 3 tbsp of oil in a wok for 30 sec.
2. Add cleaned and chopped crabs & stir-fry for 45 sec on each side.
3. Empty contents from the bag into the wok. Add 100ml of water & mix well. Stir-fry the contents on medium heat for 1 min.
4. Cover the wok with a lid and continue to cook for 10 mins on medium heat, stirring occasionally.

For Chilli Crab

5. Add a lightly-beaten egg when the gravy thickens. Stir-fry for 30 sec. (OPTIONAL)
6. Deep-fry some Man Tou buns. (OPTIONAL)
7. Plate and serve hot with garnishing!

For Black Pepper Crab

5. Add spring onions and chilli. Stir-fry for 30 sec. (OPTIONAL)
6. Plate and serve hot with garnishing!



Scan For Video Recipe of Chilli Crab
or Visit: bit.ly/2CWvwsi



Scan For Video Recipe of Black Pepper Crab
or Visit: bit.ly/2RYAKhF

2. Soup Stocks

Ratio: 1 part water is to 1 part stock

How To Enjoy:

Beauty Pot Steamboat | Base for soups, stir-fried dishes, porridge or noodles | Turn it into gravy for your dishes

Heating Instructions:

Empty contents in the vacuum-sealed bag into a saucepan or pot. Recommended dilution of 1 part stock : 1 part water. Bring to boil over medium heat stirring occasionally. Add your desired ingredients to enjoy.

