



Chilli Crab

By Jackie M

Malaysian Food

I like to describe Malaysian food as the original fusion cuisine - it is the result of a melting pot of flavours and cooking techniques from its multiracial population of Malays, Chinese, Indians, Nyonyas, the indigenous people and other immigrant groups. This in combination with an abundance of local fresh ingredients and spices makes Malaysian food simply irresistible.

Chilli Crab

Chilli crab is a popular dish in Malaysia and Singapore. In this particular version, I've applied some handy shortcuts while retaining the authentic flavour of the dish. Let me know how you go and email me at Jackie@jackiem.com.au if you have any questions at all. Good luck!

Ingredients:

- 3 Tbsps fried shallots, processed
- 4 Tbsps chilli paste or bottled chilli sauce (e.g. Sriracha)
- 1.5 Tbsps garlic
- 2 tsps belacan powder (or slices) (optional)
- 1 Tbsp minced ginger
- 2/3 Tbsp chicken stock granules
- 4 Tbsps sugar
- 3 Tbsps tomato sauce
- 100mL water
- 3 eggs
- Oil for deep-frying
- 3 blue swimmer crabs, halved
- Some corn flour or tapioca flour for drenching
- 2 egg whites (optional)
- Coriander leaves for garnishing

Steps:

1. Heat up 3 inches of oil in a wok. Drench crab pieces with egg white followed by corn flour, then flash fry for about 90 seconds. Cook in batches if using a small wok.
2. Remove and drain.
3. Transfer 2 Tbsp back into wok, then add garlic and ginger and sauté for 1 minute. Add fried shallots, tomato sauce, sugar, chicken stock granules, chilli paste/sauce and belacan.
4. Cook for another minute, then add water and crab pieces.
5. Simmer for 2 minutes, turn off heat and crack 3 eggs into wok. Stir vigorously in one direction, then transfer onto platter.
6. Garnish with coriander leaves and serve.

