







## Recipe Details

**Recipe Name :** A-Malaccan Black Pepper Crab With Black Beans Ginger And Curry Leaves  
**Recipe Category:**  
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**Portions :** 2

### Weight (Per Portion)

One portion of this dish weighs approximately 618.00 Grams

### Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Crab, blue, raw	1 Kilo	 Crustaceans
Sauce, ketjap manis (Conimex)	1 Tablespoon	  Gluten Soybeans
Beans, black, mature seeds, raw	1 Tablespoon	
Sugar, granulated	1 Teaspoon	
Oil, vegetable blended, average	4 Tablespoon	
Onions, Spring or Scallions	4 Medium	
Ginger, fresh	25 Gram	
Garlic	15 Gram	
Curry leaves, fresh	5 Gram	
Peppercorns, black	1 Tablespoon	
Butter, unsalted	15 Gram	 Milk
Pepper, hot chilli, red, raw	1 Medium	

### Recipe Alerts

Allergen Warnings:



### Recipe Method

1. For both raw and cooked crabs, break off and discard the tail flaps. 2. Break off the claws, then cut them in half at the joint using a large-bladed knife and carefully crack the shells of each claw using a hammer or the back of a knife. 3. Chop the body section of each crab in half, gently tug on the legs to pull the body pieces away from the back shell. (Use a knife for leverage if the body pieces do not come away easily with the legs still attached). 4. Turn each piece of body meat over and remove the dead man's fingers (soft gills). 5. Cut each piece of body meat in half again so that each piece has two legs attached to it. (Discard the back shell, or save it to make stock for another dish.) 6. Mix together the ketjap manis, black beans (rinsed and chopped), palm sugar and three tablespoons of water in a bowl until well combined. Set aside. 7. Heat 75ml/3fl oz of the vegetable oil in a large, lidded wok over a high heat. 8. When the oil is smoking, add the crabmeat and stir-fry for 2-3 minutes, or until the crabmeat is half cooked through (or until warmed through, if using cooked crabmeat). Remove from the wok and set aside to drain on kitchen paper. 9. Pour all but 1

