



# Crab in a salt crust

Recipe by V-ZUG LTD



Preparation	20 Mins
Cooking time	20 Mins
Portions	4
Appliance	Combair-Steam SL from 2015

## Preparation

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1 crab, fresh, about 600 g in weight

1 kg coarse salt

1¼ tsp five-spice powder

600 ml water

Rinse the crab under cold running water and pat dry with kitchen paper.

### **(Pre-)heat cooking space to 200 °C with Hot air + steaming**

In a bowl, mix the salt and five-spice powder together and add the water. Place a quarter of the seasoned salt on a tray lined with baking paper and spread flat as big as the crab. Lay the crab, belly-side up, on top of the salt, cover with the rest of the seasoned salt and press down lightly.

Put the baking tray into the preheated cooking space. Cook.

### **Put the food in**

### **Hot air + steaming 200 °C for 20 Mins**

Gently remove the crab from the salt using tongs. Brush off the excess salt, remove the crab's shell and cut the crab into two. Place on a plate and serve.

## Accessories

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Baking tray

