



# Crab in a salt crust

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

---

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.

### **(For)varm ovnrummet til 200°C i Varmluft med damp**

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.

### **Sæt retten ind**

### **Varmluft med damp 200°C i 20 Min.**

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.

## Tilbehør

---

Baking tray

