# Crab in a salt crust

Recipe by V-ZUG Ltd.



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

## 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.

**(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

Baking tray

## Additional information

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