Crab in a salt crust

Рецепт від V-ZUG AT



готування	20 хв
Час готування	20 хв
Порції	4
Прилад	Combair-Steam SL з 2015 року

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.

Розігріти робочу камеру до 200 °C Гаряче повітря + зволожуюча пара

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.

Засунути страву для готування

Гаряче повітря + зволожуюча пара 200 °C протягом 20 хв

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.

Аксесуари

Baking tray

Додаткова інформація

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