



# Crab in a salt crust

Рецепт від V-ZUG AT



готування	20 хв
Час	20 хв
готування	
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 °С 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 °С 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.

## Акcesуари

Baking tray

## Додаткова інформація

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