



## IMPRESS LIKE A CHEF

Bring out the wok, fire up the stove and whip up your favourite crab dishes right at home. The hearty flavours that have made our crab specialities so irresistible now come in a handy, small pack.

You'll make your home-cooking famous!



With cooking instructions attached. Sauces come in Chilli Crab and Black Pepper Crab. **Only \$8.60 per pack**, available at all JUMBO outlets.

### JUMBO GROUP OF RESTAURANTS

• East Coast Seafood Centre Tel: 6442 3435  
• The Riverwalk Tel: 6534 3435  
• Singapore Indoor Stadium Tel: 6440 3435

• Riverside Point Tel: 6532 3435  
• Dempsey Hill Tel: 6479 3435  
• NSRCC SAFRA Resort Tel: 6552 3435

[www.jumboseafood.com.sg](http://www.jumboseafood.com.sg)

## Black Pepper Prawns

### Ingredients:

Prawn 600g  
(on half shell)

JUMBO Black Pepper Spice 1 pack  
Butter 60g  
Light Soy Sauce 1 tsp  
Water 400g

### Cooking Method:

1. Add in JUMBO pepper crab spice and all above ingredients to pot and bring to boil.
2. Add in prawns, cover wok with lid, reduce to medium fire and continue to simmer for 4 minutes.
3. Remove lid and continue to stir fry till prawns are evenly coated with sauce.

## Black Pepper Crayfish

### Ingredients:

Crayfish 800g  
(on half shell)

JUMBO Black Pepper Spice 1 pack  
Butter 60g  
Light Soy Sauce 1 tsp  
Water 400g

### Cooking Method:

1. Add in JUMBO pepper crab spice and all above ingredients to pot and bring to boil.
2. Add in crayfish, cover wok with lid, reduce to medium fire and continue to simmer for 5 minutes.
3. Remove lid and continue to stir fry till crayfish are evenly coated with sauce.

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