



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.

Singapore Chilli Crab Paste

Ingredients:

Crabs	About 1.2kg
Water	800ml
Tomato Ketchup	300ml
Corn Starch (dissolve with 2 tbsp of cold water)	1 tbsp
Eggs (beaten)	2
Light Soya Sauce	1 tsp
JUMBO Chilli Crab Paste	1 pack

Cooking Method:

1. Remove and discard inedible parts of each crab. Cut each crab into smaller pieces. Crack the pincers slightly. Wash and drain.
2. In a pot, add JUMBO Chilli Crab Paste, tomato ketchup, light soya sauce, water and crab.
3. Cover the pot with a lid. Turn on high heat. Bring to boil.
4. When boiled, with the lid still covered, continue to simmer for 18 minutes.
5. Remove the lid. Add dissolved corn starch to the pot to thicken the gravy.
6. Gently add the beaten eggs to the pot. Stir gently till cooked.
7. Place in a serving dish. Serve hot.

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