



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

Chilli Prawns

Ingredients:

Prawn 600g
(Butterfly with shell on /
Cut away feelers)

JUMBO Chilli Crab Paste 1 packet
Light Soy Sauce 1 tsp
Tomato Sauce 300g
Water 600g
Potato Starch 1 tsp +
2 tsp of water
Egg 1

Cooking Method:

1. Add in JUMBO Chilli Crab Paste, tomato ketchup and light soy sauce, bring to boil.
2. Add in prawns, cover wok with lid, reduce to medium fire and continue to simmer for 3 minutes.
3. Stir in evenly, potato starch (already mixed with water) followed by egg (beaten) and serve.

Chilli Crayfish

Ingredients:

Crayfish 800g
(on half shell)

JUMBO Chilli Crab Paste 1 packet
Light Soy Sauce 1 tsp
Tomato Sauce 300g
Water 600g
Potato Starch 1 tbsp +
2 tbsp of water
Egg 1

Cooking Method:

1. Add in JUMBO Chilli Crab Paste, tomato ketchup and light soy sauce, bring to boil.
2. Add in crayfish, cover wok with lid, reduce to medium fire and continue to simmer for 6 minutes.
3. Stir in potato starch (already mixed with water) and stir in egg (beaten) evenly and serve.

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