

Singapore Chili Crab



Ingredients

2 x large Mud Crabs – cooked, cleaned and quartered
2 x brown onions
5 x small red chilies
¼ cup vegetable oil
2tsp shrimp paste (belacan)
250 ml passata (tomato puree)
¼ cup soy sauce
2 tbs tomato sauce
¼ cup white sugar
1 tbs tomato paste
1 tbs white vinegar
½ tsp salt
2 tsp cornflour, mixed with ¼ cup water
1 x egg lightly beaten
Coriander leaves to serve

Method

Quarter the onion and add that and the chili into a blender & process until pureed.
Heat the oil in a wok on high heat. Add chili and onion puree & shrimp paste. Fry until liquid has evaporated (about 8 minutes).

Add the passata, soy sauce, tomato sauce, tomato paste, vinegar & salt and stir through. Add cornflour & water and bring to the boil.

Add the crab pieces and cook, covered over a medium heat for 5-8 minutes stirring until heated through.

Stir through the egg and stir gently to coat.
Garnish with coriander and serve with rice.