



Leung Yu King

Live crab sautéed with ginger and spring onions

Serves 4

Ingredients

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- 1 whole live crab
- 38 g ginger
- 100 g spring onion
- 10 g garlic

Sauce

- 1 tbsp oyster sauce
- ½ tbsp sugar
- ¼ tbsp salt
- 150 ml stock
- Cornstarch-water mixture
- 1 tbsp Shaoxing wine

Before cooking

Peel the ginger and slice it into 10-12 pieces. Chop the spring onions into 2-inch (5 cm) length and slice the garlic.

Chop the freshly cleaned crab into pieces then lightly coat them with corn starch.

Method

Heat some oil in a wok. Add a small amount of sliced ginger and discard when it turns golden.

Put the crab pieces into the wok and cook for around 1 minute until half-cooked and set aside.

Add the ginger, spring onions and garlic into the wok and stir to release the flavour.

Add in the crab pieces, stock, Shaoxing wine, oyster sauce, salt and sugar.

Cook for about 1.5 minutes until the liquid has thickened, and then finish with a splash of the cornstarch-water mixture.

To serve

Serve immediately.