



## Red hot Szechuan crab

- 400 g crab claws
- 3 garlic cloves
- 1 shallot (or 2 smaller ones)
- 5 cm stub of fresh ginger
- 1 dl white wine
- 0,5 dl soy sauce
- 0,5 dl sake
- 1 red chilli
- 1 tbsp. Szechuan peppers
- 2 tbsps. sugar
- Fresh coriander
- 2 tbsps. rapeseed oil and 1 tbsp. sesame oil

Thaw the crab claws, if you're using frozen ones. Bash them with e.g. a meat cleaver, so you get small crack onto the shells.

Peel and finely grate the garlic and ginger. Finely chop the chilli and shallot.

Heat the oils in a wok until very hot, and then add the garlic, ginger, shallots and chilli. Fry for one minute. Add all remaining spices and liquids, and then the crab claws. Heat for approximately five minutes.