

Crab Curry Recipe

(Kare Kepiting Recipe)

Ingredients: Serves 4

5 crabs
3 tablespoons oil
1 stalk lemon grass, bruised (use only the bottom white tender part)
1 salam leaf (or bay leaf as a substitute)
2 kaffir lime leaves
1 liter coconut milk from 1 coconut
salt to taste

Spices (ground):

5 red chilies
1 teaspoon chopped ginger
1 teaspoon chopped turmeric
2 teaspoons chopped galangal
1 teaspoon coriander, roasted
3 candlenuts, roasted
a pinch of cumin, roasted
¼ teaspoon shrimp paste
2 cloves garlic
5 shallots
1 teaspoon tamarind juice

Method:

Clean crabs and discard the shell and gills. Cut in half. Heat oil and sauté ground spices, lemon grass, salam leaf and kaffir lime leaves until fragrant. Add coconut milk and salt and bring to the boil. Toss in the crabs and simmer until cooked.

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