

ITALIAN CHERRY TOMATOES STUFFED WITH SINGAPOREAN CHILLI CRAB



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Alaskan king crabmeat simmered in a sweet and spicy sauce, served hanging on a bonsai tree.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015



Ingredients

ITALIAN CHERRY TOMATOES STUFFED WITH SINGAPOREAN CHILLI CRAB

- 100g Alaskan King Crab
- Chilli Crab Paste (made with 100g Red Chilli, 50g Shallots, 50g Lemongrass, 50g Ginger and Salt to taste)
- 10 pieces Italian Cherry Tomatoes on Vine

Methods and Directions

ITALIAN CHERRY TOMATOES STUFFED WITH SINGAPOREAN CHILLI CRAB

- De-shell and chop Alaskan king crabmeat into chunks.
- Prepare chilli crab paste by blending all ingredients and cooking on stove. Simmer till oil surfaces to the top.



- Mix Alaskan crabmeat chunks with chilli crab paste and stuff into Italian cherry tomatoes.
- Skewer tomatoes, arrange on bonsai and serve.

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