

## **My lovely black pepper crab – Sam Leong**

- 2 crab, whole (500g each)
- 2 tbs cornflour
- 2 tbs butter, unsalted
- 3 tbs black pepper, finely ground
- Spring onion and crisp lettuce (to garnish)

### **For the seasoning**

- 4 tbs black pepper sauce (see recipe below)
- 8 tbs chicken stock or water
- 2 tbs oyster sauce
- 2 tbs sugar
- Dash of dark soy sauce

### **For the black pepper sauce**

- 320ml water
- 75g Maggi seasoning
- 70g black pepper, finely ground
- 600ml tomato ketchup
- 70ml HP sauce (also known as brown sauce)
- 100g sugar
- 160g butter, unsalted

Cut the crabs into four-six pieces, cracking the claws, and coat with cornflour. Deep-fry in hot oil until reddish brown and just cooked, for about five minutes.

Combine the seasoning ingredients. Heat the butter in wok, add crabs and toss well. Add the seasoning and toss well.

Sprinkle with black-pepper powder and spring onion and toss once more. Garnish with crisp lettuce.

For the black pepper sauce

Bring all the ingredients to the boil, stirring frequently all the while. Set aside until cold and refrigerate until needed.

**Serves: 4**

How to eat it? Visit [www.mycustardpie.com](http://www.mycustardpie.com)