

Crab in Turmeric Sauce Recipe

(Kepiting Kuning)

Ingredients:

2 kg large mud crabs
750 ml chicken stock
4 tomatoes, peeled, seeded and sliced
2 Blimbing (belimbing), sliced
Salt to taste
Freshly crushed black pepper to taste
Lime juice

Spice paste:

150 g red chilies, halved, seeded and sliced
60 g shallots, peeled and sliced
30 g garlic, peeled and sliced
60 g turmeric, peeled and sliced
30 g ginger, peeled and sliced
40 g candlenuts
1 teaspoon coriander (cilantro) seeds, roasted and crushed
1 teaspoon dried shrimps paste (terasi), roasted
1 tablespoon tamarind pulp, seeds discarded
4 tablespoons vegetable oil
2 salam leaves (Indonesia bay leaves)
2 kaffir lime leaves, bruised
2 stalks lemon grass, bruised

Method:

Bring 5 liters of heavily salted water to the boil. Cook crabs one at a time. With each addition, ensure that water returns to the boil and boil for 1 minute before removing. Plunge each boiled crab into ice water and leave to chill for 5 minutes, then drain and dry well. With each crab, break off pincers and crush shell evenly with a pestle or kitchen mallet. Dislodge top shell and rinse clean under running water. Quarter remaining body of crab. Prepare spice paste. Combine all ingredients, except salam and lime leaves and lemon grass, in a stone mortar or blender (processor) and grind into a fine paste. Transfer paste to a heavy saucepan and add all remaining ingredients. Place over medium heat and cook until paste is fragrant and takes on a golden color. Add crab pieces and stir until they are evenly coated with spice paste. Add stock and bring to the boil, then reduce heat and simmer for 1 minute. Add tomatoes and blimbing. Mix well and return to the boil. Season to taste with salt and pepper and add a generous squeeze of lime juice. Dish out and garnish, if desired, with finely chopped kaffir lime leaves. Serve warm.