

## **Kakuluwo Omelet Curry Recipe**

**(Crab Omelet Curry Recipe)**

**Ingredients:** Serves 2-4

4 eggs  
Salt and pepper  
1 cup flaked crab meat  
lemon juice to taste  
1 tablespoon butter  
3 scallions, finely sliced  
1 fresh green or red chili, seeded and finely chopped  
1 teaspoon finely snipped fresh dill, optional  
1 quantity gravy as for vegetable curry

**Method:**

Beat eggs slightly, as for a French omelet. Season with half teaspoon salt and a good grinding of black pepper. Season crab meat with salt and pepper to taste and a squeeze of lemon juice. Heat butter in a large, heavy omelet pan and gently fry the scallions and chili until soft, stirring frequently. Pour in the beaten eggs and stir in dill. Cook, pulling in set portion from sides of pan and letting the uncooked egg run out to the edges. When set and golden on the bottom, creamy on top, spoon heated crab meat down the center of the omelet and fold over once. Spoon hot gravy over. Serve with rice.

**Note:** The omelet curry can also be made without the crab.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]