



# STREAMED HAIRY CRABS

## INGREDIENTS

12 live hairy crabs (150 g each), perilla leaves, ginger, black vinegar, brown sugar



### Methods:

1. Scrub crabs clean with a brush. Line steaming pans with perilla. Put crabs on two steaming pans with their abdomens facing up. Steam in Miele puresteam at 100°C for 20 minutes.
2. Dice ginger. Add sugar and ginger to vinegar. Mix well. Serve as a dip on the side.

### Cooking tips:

- A steaming wok has relatively little capacity and you have to steam hairy crabs in batches. Miele puresteam boasts multi-level steaming shelves that hold up to 24 hairy crabs at one time. All crabs can be served at the same time for the whole family.
- With its 100% steam technology and multi-level shelves, steam circulates evenly to every corner of Miele puresteam. All shelves are kept the same temperature consistently. You can cook rice, meat and vegetables within 30 minutes. You can also churn out several hairy crab dishes simultaneously, all served piping hot at the same time.



## 清蒸大閘蟹

### 材料

四兩重大閘蟹12隻、紫蘇葉、薑、醋及紅糖各少許

### 做法：

1. 蟹用牙刷洗淨。蒸盤先鋪紫蘇葉，蟹分別置於兩層蒸架，蟹肚向上。放Miele蒸爐以100°C蒸20分鐘。
2. 薑切粒，與醋、紅糖拌勻作蘸汁。

### 烹調小貼士：

- 蒸鑊容量有限，大閘蟹要分多次來蒸；Miele蒸爐的多層設計，可一次過蒸18至24隻大閘蟹，全家同時享用。
- Miele蒸爐100%純蒸氣技術配合多層蒸架，蒸氣均勻，三層溫度一致，30分鐘可分層烹調米飯、肉類及蔬菜，多款大閘蟹菜式同時熱騰騰上桌。

