



fresh produce



seafood



gourmet



# Chilean King Crab Refreshing Salad

Serves: 2-4

## Ingredients

- 1 cluster Chilean king crab leg (600-800g)
- 1 whole white corn, shaved

### Mayonnaise salad dressing

- 100ml mayonnaise
- 4 stalks fresh dill, finely chopped
- 1 pc lemon, juiced
- 1 pc lemon zest
- Salt and black pepper to taste

### Garnish

- 3 stalks fresh dill, stems removed

## Description

1. Place frozen crab leg in refrigerator to thaw overnight.
2. Frozen crab legs are pre-cooked. Steam for 2 minutes: Cover crab legs with lid and steam over salted boiling water for 2 minutes. Or boil for 2 minutes: Bring salted water to boil. Turn heat to medium, add crab legs and simmer over boiling water for 2 minutes. Set aside and allow to cool.
3. Crack leg at joint: Twist crab leg at joint and pull-out tendon. Cut leg open with shears or scissors: Use kitchen shears to cut through leg shells. Pull shell apart and remove meat. Option to wear gloves or use a dish towel to protect hands. Set crab leg meat aside.
4. In a bowl, mix all ingredients for salad dressing. Season to taste.
5. Combine crab, raw corn kernels and salad dressing. Season to taste. Garnish with sprigs of fresh dill.
6. Option to serve crab salad with toasted brioche buns.



# How to Crack Open King Crab Legs?

Let's get crackin'!

All you need is a pair of kitchen shears or scissors.



## 1. Crack leg at joint

Twist crab leg at joint and pull-out tendon.

## 2. Cut leg open with shears or scissors

Use kitchen shears to cut through leg shells. Pull shell apart and remove meat.



## 3. Enjoy the meaty, sweet, juicy king crab leg!

# How to Cook King Crab Legs?

\*Frozen crab legs are pre-cooked so only reheating is required.



## 1. Thaw

Place frozen crab legs in refrigerator to thaw overnight for 8-12 hours.

## 2. Reheat

Reheat thawed crab legs between 5-10 minutes depending on cooking method.

## Cooking Methods



## STEAM

Cover crab legs with lid and steam over salted boiling water for 5 minutes.



## BOIL

Boil salted water. Then reduce to medium heat, add crab legs & simmer for 5 minutes.



## GRILL

Brush olive oil on all sides of crab legs. Place on hot grill pan for 5 minutes, turn over and cook for another 5 minutes.



## BAKE

Preheat oven to 180°C. Place crab legs in a baking dish and add 0.5cm deep of water. Tightly cover with aluminium foil. Bake for 8-10 minutes.