

Preparation Guide

Crab Preparation



- 1.** Lay the crab on its back with the tail facing towards you. Remove the underside part of the body by placing thumbs under the tail flap and pushing firmly upwards.



- 2.** Separate the body from the main shell. Remove the spongy gills from both sides of the body and in the shell.



- 3.** Remove the stomach sacs behind the jaws in the main shell.

Every little helps