

# NONA Cracked Egg Crab Sambal



## NONA's Special Ingredients

- NONA Oyster Sauce
- NONA Asam Jawa XXtra
- NONA Sesame Oil

## Ingredients:

- 1 crab, cut into halves and cleaned
- 2 stalks lemongrass, chopped
- 2 eggs
- 1 tablespoon brown sugar

## Sauté Ingredients:

- Shallot, diced
- Garlic, sliced
- 1 tablespoon chilli sauce
- 1 tablespoon tomato sauce
- Dried chillies, ground
- Bird's eye chillies, sliced
- Water

## Instructions:

1. Heat some oil and add the blended ingredients, then sauté until fragrant.
2. Add brown sugar, then add NONA Oyster Sauce along with some water.
3. Once the sauce starts simmering, add NONA Asam Jawa XXtra (mixed with water) and crab.
4. Flip the crab several times to coat it with the sambal sauce, then cover the pot to let it cook.
5. Once the crab starts cooking, crack two eggs into the pot and continue to cook.
6. Add a few drops of NONA Sesame Oil then turn off the heat.
7. Serve with Air Batu Campur (ABC).