

Aromatic broth, shellfish cooking |

Recipe for 4 servings

Description

An aromatic broth for cooking shellfish.

Note

Avoid all red ingredients (tomatoes, tomato paste, red peppers...) in your broth. They make the broth cloudy and can add bitterness.

Ingredients

Aromatic broth

- 6 Liter(s) Water
- 2 Unit(s) Lemon
- 2 Sprig(s) Celery
- 2 Unit(s) Onion
- 2 Unit(s) Cloves
- 1 Tbsp Fresh ginger
- 120 Gr Salt
- 1.20 Kg Snow crab

Preparation

- Preparation time **30 mins**

Broth

Place the water, halved lemons, sliced ginger, chopped celery stalks, peeled onion studded with cloves and salt in a large saucepan.

Bring the stock to the boil for two to three minutes, then immerse the crab legs in the stock for 4 to 5 minutes.

Cool, then shell if necessary.

Bon appétit!