

CURRY CRAB AND CASSAVA DUMPLING

Cassava Dumpling

Wash and peel the cassava



and grate on the rough side of the grater as shown

Place in a cloth and squeeze out the excess water.

Note: This water will be used when mixing the dough for the dumpling. If you don't get enough

Add water to the "cassava water" to make 1 cup.

Add water and flour



Mix into a firm dough



Divide the dough into two and make long rolls



Slice the dough



Shape the dough in your hands to make the dumpling



Add dumpling and 2 tbsp salt to boiling water



When the dumpling floats to the top it is ready



Drain



The finished cassava dumpling

Curry Crab



Wash and clean the crab, then scald with hot water.



Place in a large bowl and add green seasoning...



2 tbsp curry...

And half of the; chopped pimento, chadon beni, garlic and pepper sauce mixture.

Note: The chopped pimento, chadon beni, garlic and pepper sauce is mixed in a bowl before adding to the crab.

Also, we used some of the [lime pepper sauce](#).



Cover with foil and place in the fridge to marinate overnight or for at least 3 hours



Mix up the crab and crack the gundy (claws) to allow the curry to infuse when cooking.

The crab is ready now but one more step before we start to curry.





Mix saffron, geera, masala, 2 tbsp of curry and the other half of the seasoning mixture in 1/3 cup water.



Heat the oil over medium heat and add the garlic and onion.



Add the curry



And let it fry until it gets sticky



Add the crab



Now cook turning frequently for about two minutes



Add the tomato



Mix the coconut powder in 1/2 cup water.



Add the coconut milk to the crab.



Continue to cook for about a minute



Then add 3 cups of water

Note: If you're using the regular coconut milk then add 1 cup of water



allow to cook until the crab turns red (about 5 minutes)



The crab is good now. Serve over cassava dumpling and enjoy.