



Crab Soup

With rice & fish sauce

Serves 4

225g (8oz) crabmeat, white and brown, fresh or defrosted

25g (3/4 oz) butter

1 onion, chopped

1 carrot, chopped

1 stick celery

55g (2oz) rice

300ml (10fl oz) fish or chicken stock

600ml (1 pint) milk

30ml (2tbs) Thai fish sauce

salt and black pepper

15ml (1tbs) fresh chopped parsley

- Melt the butter in a large saucepan. Add the onion, carrot and celery and cook for 3-4 minutes, stirring occasionally. Do not allow to burn.
- Stir in the rice and cook for 1-2 minutes.
- Add the fish stock and milk and bring to the boil. Reduce heat and simmer for 15-20 minutes or until the rice and vegetables are cooked.
- Puree the soup in a liquidiser or blender. Return to the pan and stir in the crabmeat and fish sauce. Heat gently for about 5 minutes, taste and adjust seasoning.
- Serve sprinkled with chopped parsley.