

# 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!**