

Stew of crabs



Provincia

Palencia

Ingredients

(for 4 persons)

- 800 g of crabs.
- 1 red pepper.
- 1 onion.
- 2 cloves of garlic.
- A pinch of chilli (optional).
- 1 glass of white wine from Rueda.
- 1/2 cup cognac.
- 1/2 tablespoon of minced parsley.
- 2 tablespoons of olive oil.
- Salt.

Preparation method

Heat the oil and add the garlic cut into slices, the onion and the red pepper diced, frying it gently on a low heat for about ten minutes and season it. Add the crabs and stir fry them for about five minutes. Soak them with white wine and brandy simmering it about ten minutes. Add the minced parsley.