

# Egg Noodles in Coconut Lemon Crab Sauce

## Ingredients:

100 mL coconut milk  
200g **Excellent** pancit canton, blanched  
50g crab meat  
30g crab roe (taba ng talangka)  
30g butter  
15 mL fish sauce  
10 mL lemon juice  
5g minced garlic  
10 chopped scallions  
5 mL tabasco  
6 pcs. quail eggs, boiled  
50g snow peas, blanched  
50g young corn  
To taste, salt  
To taste, pepper

## Cooking Instructions:

1. Heat butter in pan.  
Sauté garlic until golden brown.
2. Add coconut milk and simmer.  
Add crab fat, tabasco, lemon juice,  
and fish sauce. Season with salt and pepper.
3. Add crab meat, snow peas, and young corn.
4. Add EXCELLENT noodles and blend thoroughly.
5. Serve on an oval plate and top with quail eggs  
and scallions.

