

How to - Peel a crayfish



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1. Start with clean hands. Remove the claws from the body. Twist off the joints from the claw ends. Eat all visible meat.



2. Crack the claw, for example with a nutcracker to get to the meat inside.



3. Hold the crayfish body and grab the tail. Twist the tail to loosen it from the body, and pull away.



4. Pinch the tail, this makes the shell easier to remove.



5. Crack the tail open along the inside.



6. Pull the tail meat out – enjoy!



7. If you want, stick your finger in the body and scoop out the crayfish butter. Mm, good! And if you are a true crayfish lover, suck the head. The spicy juices taste great!



KRÄFTOR
Frozen crayfish in
dill brine 2.2lb