

Whitby Crab, Crayfish and Avocado Cocktail

Lacey's traditional cheese wafer

Serves 4

To create this dish you will need 4 Martini glasses

Ingredients:

2 dressed Whitby crabs (white crab meat only)

1 ripe avocado

20 cooked crayfish (shelled)

2 baby gem salad leaves

150 g finely grated Lacey's traditional cheese

For the dressing:

100 g caster sugar

Finely grated zest of 2 limes (using a micro plane if possible)

Juice of 2 limes (passed through a sieve)

Water to mix

Method:

To make the dressing:

Using a *very* clean pan (If your pan is not very clean the sugar will crystallise) place the sugar in the pan and just cover with water

Heat this until a thick syrup like consistency is reached, and then add the lime juice and zest to the syrup.

Allow this thick lime dressing to cool.

To make the cheese wafer:

Simply place the grated cheese on baking parchment or a silicone mat and bake gently at 160°C for 5 minutes until golden and crisp.

Remove from the tray and allow to cool.

Chefs note: This will not work with all cheeses but if you want an alternative Parmesan cheese works really well.

To assemble the dish:

Wash, dry and polish your martini glasses and place on a tray.

Rinse and pat dry the little gem salad leaves with a clean cloth then shred with a knife and place into the bottom of the Martini glasses.

Pick through the cooked dressed Whitby crab (discarding any shell) and place on top of the little gem salad in each glass.

Place 5 crayfish on top of the crab-meat, then spoon over the lime syrup dressing.

Serve with the Lacey's Traditional wafer on the side of the glass.