

Whitby Crab, Crayfish and Poached Salmon Sharing Pot

Serves 4

100g cooked crabmeat
100g cooked crayfish
350 – 400g salmon fillet
200ml crème fraîche, mayonnaise or sour cream
Zest and juice of 1 lemon
Chopped herbs e.g. chives, parsley and dill

Poach the salmon gently in boiling water for 10-12 minutes until cooked, take out and leave to cool down in a fridge.

Meanwhile mix together the cooked crab and crayfish, removing any bits of shell that has been overlooked.

Now take the crab and crayfish, lemon zest juice, herbs, crème fraîche and the finely flaked salmon and mix it all together, making sure that it is cold.

Place the mixture in a big bowl.

Serve with some warm ciabatta toast and dig in!

You can make this starter in advance, either the day before, or the morning of your dinner party.