

Whitby Crab and Crayfish Cocktail **homemade organic coleslaw, avocado and Wensleydale crisp**

Serves 4

Ingredients

2 shells crab meat
100g cooked crayfish in brine
2 large carrots
1 onion
½ a small white cabbage
150g mayonnaise
Salt and pepper
2 avocados
1 lemon
25ml olive oil

Method

Remove any bits of shell from the crab meat, mix together with the crayfish. Peel the carrots and grate thinly, peel and slice the onion and thinly slice the cabbage. Mix all of these together with the mayonnaise and season. Chop the avocado into small pieces and mix with the olive oil and the juice of half a lemon.

Wensleydale crisp

200g grated Wensleydale

Sprinkle the Wensleydale into 4 triangle shapes on a baking tray lined with greaseproof paper. Bake in the oven at 160° for 8 minutes until golden and crispy. Leave to cool

Find a suitable glass or dish to serve in. A martini glass is ideal. Place the coleslaw mix in the bottom of the glass with the crab and crayfish on top. Finish with a spoonful of avocado then garnish with the Wensleydale crisp.